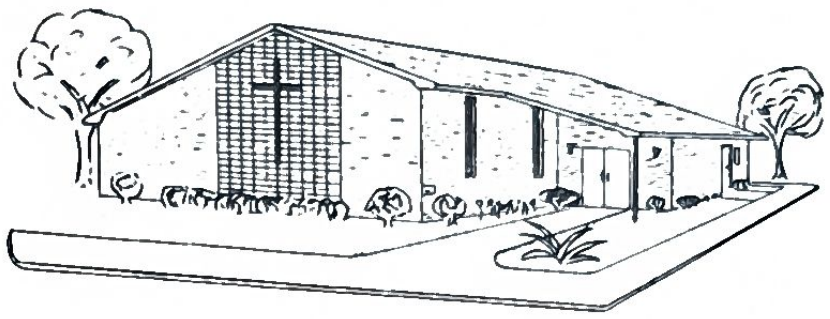
# FRAUEN VEREIN

# COOKBOOK

To Rosemarie

Christmas 86



# Temple Church

*"Holding Forth the Word of Life." –Phil. 2:16.*

## THE FRAUEN VEREIN OF TEMPLE CHURCH

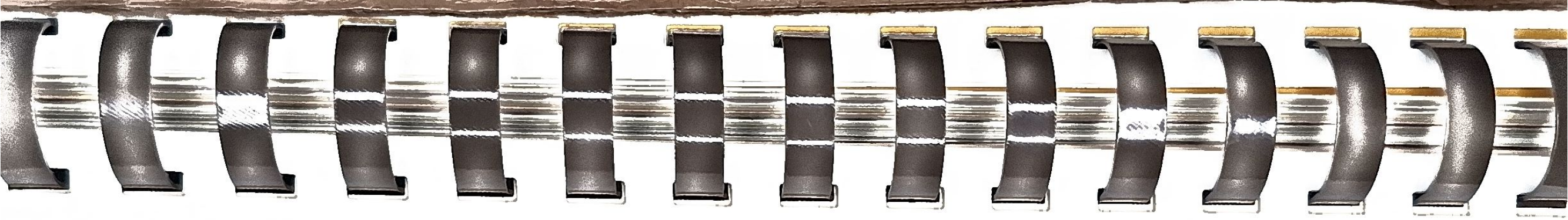
The Frauen Verein was organized in January of 1908 by Rev. Schanz, and his wife, Sophie. Twenty-three ladies of German community surrounding the Templefeldt Church became members at that time. The purpose of the organization was to serve the spiritual and social needs of these pioneer women. The goals have always been of a missionary nature, using Dorcas of Bible times as their model.

At the present time, the Frauen Verein sends regular support to four foreign missions and two U.S. fields. In addition, to helping local mission needs which may arise.

It is the hope, that we can continue to support the spiritual as well as the physical needs of the ladies and friends of Temple Church in the future. May you enjoy these recipes which are mementoes of the ladies of the Frauen Verein of Temple Church.

1986

Gypsum, Kansas



# RECIPE FOR ETERNAL LIFE

Ingredients: Knowledge, Belief, Confession

Step A: Romans 3:23
For all have sinned, and come short of the glory of God.

Step B: Acts 16:31
Believe on the Lord Jesus Christ and thou shalt be saved and thy house.

Step C: Romans 10:10
For with the heart man believeth unto righteousness; and with the mouth confession is made unto salvation.

# ABBREVIATIONS AND MEASUREMENTS

## Abbreviations Used

| | | | |
|---|---|---|---|
| doz. | - dozen | oz. | - ounce |
| gal. | - gallon | pkg. | - package |
| hr. | - hour | pt. | - pint |
| in. | - inch | qt. | - quart |
| lb. | - pound | sq. | - square |
| med. | - medium | tbsp. | - tablespoon |
| min. | - minute or minutes | tsp. | - teaspoon |

## Measurement Equivalent

| | |
|---|---|
| pinch and dash | 1/8 teaspoon |
| 3 teaspoons | 1 tablespoon |
| 16 tablespoons | 1 cup |
| 1 cup | 1/2 pint |
| 2 cups | 1 pint |
| 2 pints (4 cups) | 1 quart |
| 4 quarts (liquids) | 1 gallon |
| 8 quarts (solid) | 1 peck |
| 4 pecks | 1 bushel |
| 16 ounces | 1 pound |
| 5½ tablespoons | 1/3 cup |
| 4 tablespoons | 1/4 cup |
| 8 tablespoons | 1/2 cup |
| 10 2/3 tablespoons | 2/3 cup |
| 12 tablespoons | 3/4 cup |

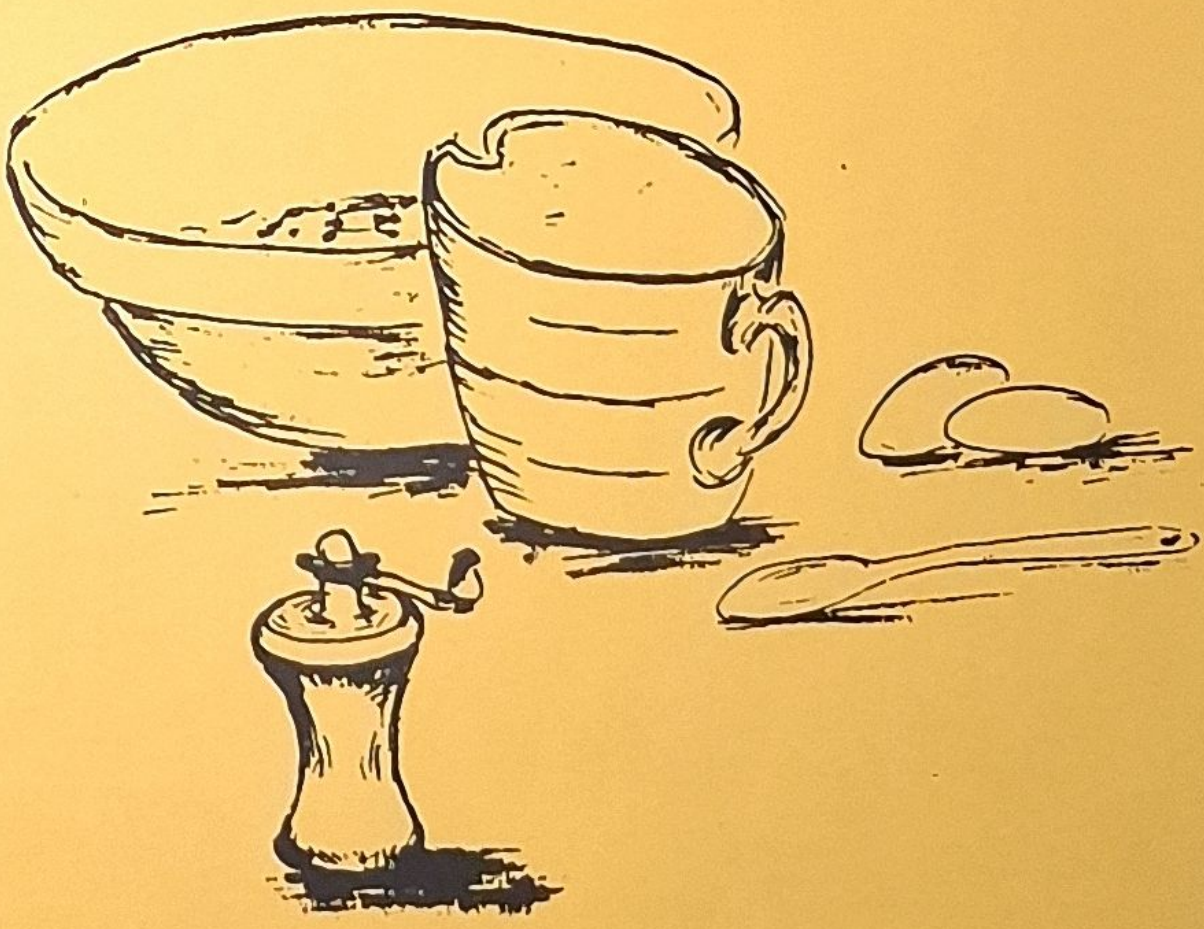
## Food Equivalents

| | |
|---|---|
| 1 cup whipping cream | 2 cups whipped |
| 1 cup evaporated milk | 3 cups whipped |
| 1 cup egg whites | 8 to 10 whites |
| 1 cup egg yolks | 12 to 14 yolks |
| 1 lemon | 3 to 4 tbsp. juice |
| 1 orange | 6 to 8 tbsp. juice |
| 1 cup uncooked rice | 3 to 4 c. cooked rice |
| 1 lb. ground coffee | 80 tablespoons |
| 1/2 pkg. unsweetened chocolate | 8 1-oz. squares |
| 10 graham crackers | 1 cup fine crumbs |

## To Substitute One Ingredient For Another

| | |
|---|---|
| 1 tbsp. cornstarch (for thickening) | 2 tbsp. flour (approximately) |
| 1 whole egg | 2 egg yolks plus 1 tbsp. water |
| 1 whole egg | 2 egg yolks |
| 1 cup fresh whole milk | 1/2 c. evaporated milk plus 1/2 cup water |
| 1 cup fresh whole milk | 1 cup nonfat dry milk plus 2 tbsp. butter |
| 1 cup fresh whole milk | 1 cup sour milk or buttermilk plus 1/2 tsp. soda (decrease baking powder 2 tsp.) |
| 1 cup sour milk or buttermilk | 1 tbsp. lemon juice or vinegar plus enough fresh whole milk to make 1 cup |
| 1 cup honey | 1 1/4 cups sugar plus 1/2 cup liquid |
| 1 ounce chocolate | 3 or 4 tbsp. cocoa plus 1/2 tbsp. fat |
| 1 cup cake flour for baking | 7/8 cup all-purpose flour |

# Breads



## Bama Bread

1/2 cup shortening
3/4 cup sugar
2 cups sifted flour
1 tsp. soda
1/2 tsp. salt
1 Tbsp. lemon juice
1 cup mashed bananas
1/2 cup nuts
2 eggs

Blend sugar and shortening until creamy. Sift all dry ingredients together. Add to creamy mixture. Add lemon juice, bananas and nuts. Mix lightly. Pour into greased baking pan. Bake 350 degrees for about 50 minutes. This can be baked in a round 1 lb. coffee can.

Grace Ann Burkle

## Bubble Bread

1 pkg. frozen dough balls
Drop dough balls into a greased bundt pan night before. Over frozen dough sprinkle
3/4 c. brown sugar. Sprinkle on top
1 tsp. cinnamon
1 pkg. regular vanilla pudding mix. Dot
3 Tbsp. butter on top of circle.
Cover and let set all night or 8 hours.
Bake at 350 degrees for 30 minutes.
Invert pan immediately.

Jeannette Ade

## French Bread

1/8 cup shortening
2 cups warm water
1/4 cup sugar
1 Tbsp. salt

Mix together

1/2 cup warm water
1 Tbsp. sugar
2 pkg. yeast

Mix together

Add the two mixtures together. Add
6 1/2 cups flour and stir with a spoon.
Set to rise.
Stir every 10 minutes for 5 times.
Let rise again.
Form into 2 long loaves.
Bake 25 minutes at 400 degrees.

Tammy Rensberger

## Aunt Myrtle's Swedish Rye Bread

2 pkgs. yeast
3 cups hot water
3 Tbsp. molasses
5 Tbsp. Crisco
1 1/2 tsp. salt
1/2 cup brown sugar
2 cups rye flour
White flour for a soft dough

Mix together water, molasses, crisco. Cool.
Add dry ingredients and mix together. Cover
bowl and let rise until double in bulk. Make
into 2 large loaves or 4 small loaves. Let rise.
Bake in 350 degree oven about 45-50 minutes.

Delores Ade

## Rye Bread

2 cups water
1/2 cup brown sugar
2 tsp. caraway seed - Optional
1 tsp. anise seed - Optional
2 Tbsp. shortening

Bring all to a boil and simmer for 5 minutes.
Then cool.

2 pkg. yeast dissolved in 1/2 cup warm water.
2 tsp. salt
About 2 cups rye flour - or more
About 4 cups white flour - or more
Add flours to first mix - knead well
Let rest for 10 minutes. Knead again
till rubbery. Let rise - Work down and
let rise again. Makes two loaves.
Bake at or about 375 degrees.
Butter crust of warm baked loaves.

Ruth Ade

## Bread - Sourdough

Starter - Get some from a friend or
2 pkg active dry yeast
4 cups lukewarm water (115)
4 cups unsifted flour

Place yeast in stoneware or plastic bowl.
Pour in about half of water - stir with a
wooden spoon to dissolve then stir in remaining
water and flour. Cover with towel and let set
in a warm place 6 hours or overnight.
Starter is ready when bubbly or clear liquid
rises to top. Always stir before measuring
any out. To replenish add equal parts of
flour and lukewarm water and allow to set
out till it starts bubbling again. Then stir
down and refrigerate. Should use weekly, but

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if you don't no big deal. Bring out of refrigerator, stir down yukky looking water and add 1/2 cup each flour, water and leave out awhile. It will be working again. NEVER use metal for storing. I even use plastic measuring cups and glass mixing bowl but do use mixer and doughhooks. Prolonged contact with metal changes taste of sourdough.

## Alaskan Sourdough Bread

1 cup sourdough starter
2 cups lukewarm water (110-115)
2 1/2 cups unsifted flour

Pour starter in glass, stoneware or plastic bowl. Add flour alternately with water mixing well with wooden spoon. Let stand in warm place overnight.

1 cup milk
3 Tbsp. butter
3 Tbsp. sugar
2 tsp. salt
1 pkg. active dry yeast
1/4 cup lukewarm water
6 1/4 - 6 1/2 cup unsifted flour
1 tsp. baking soda
Melted butter

Scald milk in saucepan. Add butter, sugar and salt. Cool to lukewarm. Sprinkle yeast on 1/4 cup lukewarm water. Stir to dissolve. Combine yeast with milk mixture. Add milk mixture and 2 cups flour to starter mixture beating with wooden spoon till smooth. Sprinkle baking soda over batter - stir gently to mix well. Cover with towel. Let rise in warm place until almost doubled. (About 40 minutes.) Stir down batter - gradually stir in enough remaining flour to make a soft dough that leaves the side of the bowl. Turn out on floured

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surface. Knead 5 minutes or until smooth.
Divide dough. Let rest 10 minutes.
Shape into 2 large or 3 medium loaves.
Place in greased pans. Brush tops with melted butter. Let rise till dough reaches top of pans (1 hr.)
Bake at 375 degrees for 50 minutes or till done.

Note - May skip baking soda bit if you use Rapid Rise yeast or Flavol Flour additive.

Marge Wann

## Golden Sourdough Biscuits

2 cups unsifted flour
1 tsp. salt
1/2 tsp. baking soda
1 tsp. baking powder
1/2 cup butter or margarine
1/2 cup buttermilk
1 cup sourdough starter
Melted butter

Combine flour, salt, baking soda and baking powder in bowl. Cut in butter until mixture resembles corn meal. Combine starter and buttermilk - blend well. Stir into mixture with a fork until mixture forms soft dough. Turn out on floured surface and knead 30 seconds. Roll out to 1/2 inch thickness and cut as desired. Place on greased baking sheet and brush on melted butter. Cover and let stand in warm place for 30 minutes. Bake at 425 degrees 12-15 minutes, (for 3 inch biscuits) or until golden brown.

Marge Wann

## Three Wheat Sourdough Bread

3 1/2 - 4 cups unsifted white flour
1 cup unsifted wheat flour
1/2 cup cracked wheat
2 tsp. salt
1 pkg. active dry yeast
1 1/4 cups milk
1/4 cup water
1/4 cup honey
2 Tbsp. oleo
1 1/2 cups sourdough starter

Combine 2 cups white flour, wheat flour and cracked wheat. Mix well.
In large glass bowl combine 1 1/2 cups flour mixture, salt and yeast. Combine milk, water, honey and oleo in saucepan. Heat over low heat until liquids very warm (120-130 degrees) Oleo does not have to melt. Gradually add to dry ingredients and beat 2 minutes on medium mixer speed - scraping bowl occasionally. Add starter and 1 cup of flour mixture. Beat at high speed 2 minutes. Stir in remaining flour mixture and enough remaining white flour to make a stiff dough. Turn onto lightly floured board and knead until smooth and elastic - 8-10 min. Place in greased bowl turning to grease top. Cover and let rise until double about 70 minutes. Punch down and divide in half. Shape into loaves. Place in 4½ x 8½ loaf pans. Cover and let rise until doubled (about 1 hr.)
Bake at 375 degrees for 30-35 minutes or until done. Brush tops with oleo - cool on wire racks.

Note - 3 Wheat bread from Workbasket magazine others from Farm Journal. Almost had a crises when I thought I had lost them.

Marge Wann

## Whole Wheat Honey Bread

Dissolve: 3 pkg. yeast in 1 cup warm water with 1/2 tsp. sugar.
Mix in large bowl with electric mixer:

1/4 c. sugar
1 T. salt
1/2 c. molasses
2 1/3 c. warm water
3 c. whole wheat flour
1/2 c. powdered milk
1/2 c. melted shortening
1/2 c. honey
3 c. bread flour

Add: Dissolved yeast, water, and 3 3/4 c. more whole wheat flour. Then add enough bread flour to make stiff dough. Knead well. Let rise 1 hour. Shape into loaves and let rise until double. Bake at 375 degrees for 35 minutes or until done. This makes 4 loaves.

Patsy Redden

## Zucchini Bread

3 eggs
1 1/2 c. sugar
1 c. chopped nuts
3 tsp. cinnamon
2 c. sifted flour
1/4 tsp. baking powder
2-3 med. zucchini grated and drained
1 c. oil
1 tsp. salt
2 tsp. vanilla
2 tsp. soda

Beat eggs lightly in a large bowl. Stir in oil, sugar, zucchini and vanilla. Sift flour, baking powder, soda and salt onto waxpaper. Stir into egg mixture until well blended. Stir in raisins and nuts.
Put batter in 2 8x5x3 loaf pans. Bake in oven at 375 degrees for 1 hr. Cool in pans on wire rack for 10 min. Remove and cool.

Jeannette Ade

## Cinnamon Rolls

Scald: 2 cups milk
Add: 1 stick oleo
1/2 c. sugar
2 tsp. salt
Cool to lukewarm
Add: 2 pkg. yeast dissolved in 1/4 c. water
Mix well.
Add: 2 slightly beaten eggs
Add: 6 cups flour and stir with spoon.
Let rise until double in size at least 1½ to 2 hrs. Stir down and let rise a second time.
Roll out on floured board. Spread with oleo, sprinkle with cinnamon and sugar. Roll and slice. Let rise again, then bake. Frost while still a bit warm.

Margaret Rensberger

## Cinnamon Rolls

1 cup milk
1/4 cup sugar
1/2 tsp. salt
1 stick margarine
1/2 cup warm water
2 pkgs. yeast
2 eggs, beaten
5½ c. unsifted flour (about)

Scald milk, stir in sugar, salt, and margarine. Cool to lukewarm. Measure warm water into a large warm bowl. Sprinkle in the yeast; stir until dissolved. Add lukewarm milk mixture, eggs and 2½ cups of flour. Beat until smooth. Stir in enough flour to make a soft dough. Turn out on lightly floured board; knead until smooth and elastic. Place in greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until doubled in bulk.
Punch down. Turn out on lightly floured board. Roll out into an 12 x 18 inch rectangle pan.

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Combine 1 cup brown sugar, 1/2 stick melted margarine and 2 tsp. cinnamon. Mix with a fork. Sprinkle over the top of the dough. Press lightly into the dough with a rolling pin. Roll up as for a jelly roll. Cut into 1 inch slices and place on a cookie sheet about 1 inch apart. Cover, let rise in a warm place until double in bulk. Bake in moderate oven at 350 degrees about 20 minutes. While still warm, frost with powdered sugar frosting.

Augusta Nilson

## Easy, Easy Cinnamon Rolls

2 pkgs. yeast dissolved in 1/4 c. warm water
1/2 cup oil
1 1/2 c. warm buttermilk
1/2 tsp. soda
3 tsp. sugar
1 tsp. salt
4 1/2 c. flour

Mix all ingredients well. Place dough into plastic bag (bowl and all) for 10 minutes. Remove dough from bag. Roll out 1/4 inch thick; spread with melted oleo and sprinkle with sugar and cinnamon (I use brown and white sugar combined). Roll up and cut into slices, place in greased 9x13 inch pan. Set aside for 45 minutes to raise. Bake at 375 degrees for 25 minutes. Frost with favorite glaze.

Alberta Hubele

## Fluffy Rolls

1/2 c. sugar
2 eggs
1 tsp. salt
1/2 tsp. baking soda
1/2 c. oil
1 c. milk, scalded and cooled
1 pkg. yeast dissolved in 1/4 c. warm water
4 c. flour - measure without sifting

Dissolve yeast in warm water. Add milk, sugar, salt, oil, soda and beaten eggs. Beat well. Add flour and beat again. Cover and let stand on counter or table overnight. Next morning turn out on lightly floured board. Divide in 3 balls. Roll each to size of pie crust (about 1/2 inch thick. Cut into 12 wedges and roll up, crescent style, starting at wide end.) Place on greased cookie sheet about 1 inch apart. Let raise at least 2 hrs. or all day, covered, on the counter. Bake when you have time 350 degrees for 10-15 minutes or till done.

Mary Anna Nilson

## Long Johns

1/2 c. shortening
1 c. boiling water
1 c. evaporated milk
1/2 tsp. lemon flavoring
3 pkg. dry yeast
1/2 c. warm warm water
2 eggs, beaten
1/2 tsp. nutmeg
1/2 c. sugar
2 tsp. salt
8½-9 c. flour

Combine shortening and boiling water. Stir in milk and lemon flavoring. Dissolved yeast in warm water. Be sure shortening mixture is luke warm, then stir yeast mixture into shortening mixture. When well blended add remaining ingredients, adding just enough flour to knead

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well. Knead on a lightly floured breadboard for about 5 min. Let rest 10 minutes. Roll out 1/4 inch thick. Cut into strips, 1 by 6 inches. Cover with a clean tea towel and let rise for 1 hour. Deep fat fry at 375 degrees until light brown on both sides. (Slip raised side into hot fat first, then turn.) This gives flat side a chance to rise as the Long John cooks. Drain on paper towel and frost with the following.

Frosting

1/4 c. butter or margarine
1/2 c. brown sugar
2 Tbsp. cream
Flavoring as desired
Powdered sugar

Boil butter or margarine, brown sugar and cream for 3 minutes. Add flavoring. Stir in powdered sugar to make of spreading consistency.

Mary Anna Nilson

No-Knead Rolls

1 c. margarine
1 1/2 tsp. salt
2 eggs, well beaten
1 c. lukewarm water
2/3 c. sugar
1 c. boiling water
2 pkgs. yeast
6½ c. flour (about)

Pour boiling water over margarine, sugar and salt in large mixing bowl and cool until lukewarm. Dissolve yeast in lukewarm water, add to mixture in bowl. Add eggs and 4 cups flour, mix well. Stir in 2 1/2 c. flour. Dough will seem to soft, but it will stiffen in refrigerator, where it may be kept for a couple of days. Can be made into crescent dinner rolls or cinnamon rolls.

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Allow at least 2 hours for rising after rolls are in pans. Bake at 375 degrees for 15 minutes.

Augusta Nilson

## Roll Dough

2 pkgs. dry yeast
2 c. milk
3/4 c. sugar
10-11 c. flour
1 c. water
2/3 c. shortening
4 tsp. salt

Heat water, milk and shortening in microwave or on stove until shortening melts. Put dry ingredients in bowl reserving half of flour. Mix together until smooth. Add enough flour to make dough soft but not sticky. Let rise until double in bulk. Roll out into cinnamon rolls, dinner rolls etc.
Let rise. Bake in 425 degree oven until brown.

Delores Ade

## Sweet Rolls

1 yellow cake mix
5 cups four
2 pkg. yeast

Mix these good, so that yeast is mixed in 2½ cups hot water (not boiling). Mix and let rise for 2 hours or until double in bulk. Punch down and roll into oblong shape. Butter then sprinkle on sugar and cinnamon, roll like jelly roll and cut, about 1/2 to 1 inch thick. Place in pan that has been greased and gooey in bottom. Gooey (for large cake pan).

Cont.

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1 cube oleo
* 2 Tbsp. white syrup
*2-3 Tbsp. brown sugar
*More if you desire of the last two (best if doubled)
Nuts
Let raise and bake in 375 degree oven for 25 minutes. Makes two 9 x 13 inch pans.

Mary Anna Nilson

## Whole Wheat Rolls

1/2 c. sugar
1/2 c. Crisco
1 tsp. salt
1 c. boiling water
2 pkg. dry yeast
1 c. lukewarm water
1 egg, beaten
3 c. sifted flour
2 c. whole wheat flour
1 lb. butter, melted
1 (13½ oz.) box graham cracker crumbs

Mix together and cool to lukewarm the sugar, Crisco, salt and boiling water. Dissolve yeast and sugar in lukewarm water. Add to above mixture. Add egg. Add both flour and beat well. Cover tightly and put in refrigerator overnight. Roll out amount needed and cut out with small glass. Dip rolls into butter, then in cracker crumbs. Fold over pocket book fashion and place on greased baking sheet. Let rise at room temp. for 2 hours. Preheat oven to 375 degrees and bake for 15 minutes. Best when eaten immediately. May be prepared 3 days in advance. Can be frozen after cooking 10 min. Yields 50 large rolls.

Mary Ann Mortimer

## Spicy Coffeecake

2 1/3 c. flour
3/4 c. white sugar
1 c. brown sugar
1 tsp. nutmeg
1 tsp. salt
1 tsp. maple flavoring
3/4 c. salad oil
1 tsp. cinnamon
1/2 c. nuts
1 c. buttermilk
1 tsp. soda
1 egg, beaten

Combine flour, sugars, nutmeg, salt and salad oil. Take 3/4 c. of this mixture and add to it the cinnamon and chopped nuts. Set aside. To remaining mixture add buttermilk, soda, egg and flavoring. Mix well. Pour into greased and floured 9 x 13 inch pan. Sprinkle on topping. Bake at 350 degrees for 35 to 40 min. Cut into squares. Serve warm or cold. This keeps nicely and freezes very well. The addition of nutmeg makes this an out of the ordinary coffeecake. It has a surprisingly delicious flavor. While the mapel flavoring is very nice to use, vary this recipe by using 1 tsp. of burnt sugar flavoring. Fine fare for a morning coffee or a hearty hot breakfast bread.

Mary Anna Nilson

## Easy Hot Muffins

2 c. sifted flour
2 1/2 tsp. baking powder
2 Tbsp. sugar
3/4 tsp. salt
1/3 c. shortening
1 egg, beaten
3/4 c. milk
1/4 tsp. butter flavoring

Sift dry ingredients into a bowl. Cut in

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shortening. Combine remaining ingredients and add all at once. Stir with fork until dry ingredients are just dampened. Do not beat. Spoon into greased muffin tins. Bake at 400 degrees about 20 minutes or until golden brown.

Many variations may be used for this basic muffin recipe.

Blueberries with 1/4 tsp. blueberry flavoring, 1/2 tsp. orange flavoring added to the batter and sugar sprinkled on top; cinnamon and sugar mixture sprinkled on before baking; raisins and 1/2 tsp. burnt sugar flavoring, etc.

Mary Anna Nilson

## Never Fail Pancakes

1 beaten egg
1 cup plus 2 Tbsp. milk
1 c. flour
2 Tbsp. baking powder
1 Tbsp. sugar
3 Tbsp. oil or melted oleo

Beat until smooth. Bake on hot greased griddle.

Tina Bickel

## Sourdough Pancakes

Night before:
2 cups unsifted flour
2 cups lukewarm water
1/2 cup sourdough starter
Mix in glass bowl, cover and let stand overnight or 12 hours. Remember mix with wooden spoon till smooth.
2 Tbsp. sugar
1 tsp. salt
1/2 tsp. baking powder
3 Tbsp. oil
2 eggs, slightly beaten
1/2 tsp. baking soda
1 Tbsp. water

Add sugar, salt, baking powder, eggs and oil to batter. Beat well with wooden spoon (batter is lumpy). Dissolve baking soda in 1 Tbsp. water and gently stir into batter. Bake on greased griddle using 1/4 c. batter or less for each pancake. Turn when surface is covered with bubbles and looks dry. Makes about 30 - 4 inch pancakes.

Marge Wann

## Perfect Waffles

2 1/2 c. flour
4 tsp. baking powder
2 beaten eggs
3/4 c. melted shortening (Can use butter or margarine)
3/4 tsp. salt
2 Tbsp. sugar
2 1/4 cups milk

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Combine the dry ingredients and liquid ingredients and blend them together. Beat until smooth. Batter will be thin. Bake in hot waffle iron. Makes 8-10 depending on size of waffle iron.

Mary Anna Nilson

## Waffles

3 1/2 cups flour -
8 tsp. baking powder -
1 tsp. salt - Sift
1/4 cup sugar
4 eggs
2 1/2 cups milk
3/4 cups melted shortening

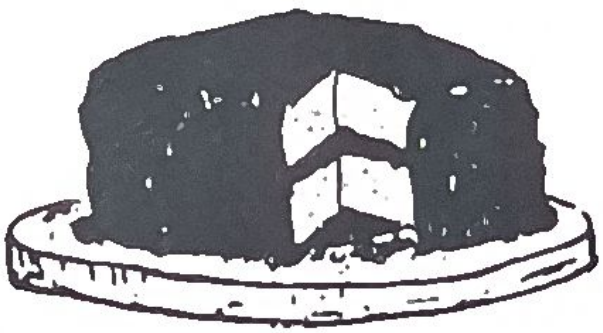
Add egg whites last.

Augusta Nilson

The Bible promises no loaves to the loafer.

Matthew 6:11 Give us this day our daily bread.

# Cakes



## Apple Cake

2 cups sugar
1 cup wesson oil
4 eggs
2 tsp. cinnamon
1 tsp. soda
2 c. flour
1 cup nuts
4 green apples (chopped)
1 tsp. vanilla
1 tsp. salt

Combine ingredients stir with a fork.
Bake at 325 degrees for 55-60 minutes.

### Icing

Mix one stick margarine, 1 eight ounce pkg. cream cheese, 1 tsp. vanilla and one box powdered sugar.

Mary Ann Mortimer

## Club Blueberry Cheesecake

1 1/2 c. fine graham cracker crumbs (about 20 crackers)
2 1/2 cups sugar
1/2 cup butter or margarine
2 8 oz. pkgs. cream cheese, softened
4 eggs, slightly beaten
2 tsp. vanilla flavoring
1 21-oz. can blueberry pie filling
1 tsp. blueberry flavoring
1/2 tsp. lemon flavoring
2 Tbsp. lemon juice

Combine crumbs, 1/2 cup of the sugar and butter or margarine; blend well. Pack well into an even layer over botttom of a 9 x 13 inch baking pan. Beat cream cheese until smooth. Add eggs, vanilla flavoring and remaining 2 cups sugar; beat until fluffy. Spread over crumb mixture. Bake at 375 degrees, until done, about 20 minutes. Remove from oven. Cool.

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Cont.
Combine blueberry pie filling, blueberry and lemon flavorings and lemon juice in saucepan. Place over low heat and bring to boiling point, stirring constantly. Cool. Spread over cheese mixture. Chill. Serves 12 to 15.

Mary Anna Nilson

## Coca - Cola Cake

1/2 c. butter or margarine
1/2 c. shortening
3 Tbsp. cocoa
1 cup coca-cola

Bring to a boil and cool, then add the following.

2 c. sugar
1/2 c. buttermilk
2 eggs
2 c. flour
1 tsp. soda

Beat together. Fold in 1 1/2 c. small marshmallows and 1 tsp. vanilla. Bake 350 degrees for 40 minutes in a pan that has been lightly oiled and floured.

### Icing

1/2 c. butter or margarine
2 Tbsp. cocoa
6 Tbsp. Coca-Cola
1 box powdered sugar
Nuts and vanilla

Combine margarine and cocoa and Cola. Heat to boiling point; pour over powdered sugar, then add nuts and vanilla. Spread on cake when it is still slightly warm.

Mary Anna Nilson

## Hawaiian Pineapple Pake Cake

1 pkg. yellow cake mix
1 can (20 oz.) crushed pineapple, drained

### Topping I

1 Pkg. (8 oz.) cream cheese, softened
1 box (3 3/4 oz.) instant vanilla pudding
1 cup cold milk

### Topping II

2 c. whipped topping
Coconut or chopped nuts

Bake cake according to pkg. directions, using a 9 x 13 inch pan. Cool cake thoroughly. Punch large holes over top of cake using handle of wooden spoon. Pour drained pineapple over top and spread to cover, some will go in holes. Combine cream cheese, pudding mix and milk and beat until thick enough to spread over pineapple. Then spread whipped topping over first topping. Sprinkle coconut or chopped nuts over whipped topping. Refrigerate cake one hour. Cut in squares to serve.

Lucille Base

## Lemon Pound Cake

1 pkg. Lemon cake mix
1 pkg. lemon instant pudding mix
1/3 c. crisco oil
1 c. water
4 eggs

Cont.

Cont.
Preheat oven to 350 degrees. Generously grease and then flour pan. Blend all ingredients in a large bowl, beat at medium speed for 2 minutes. Cake is done when toothpick inserted in center comes out clean. Glaze when cool.

Betty Ade

## Quickie Peach Cake

1 1-lb. 13 oz. can sliced peaches
1/4 tsp. almond flavoring
1 regular-sized box butter brickle cake mix
1 stick margarine or butter, melted
1/2 tsp. butter flavoring
1/2 c. pecans, chopped

Empty contents of can of peaches, juice and all, into a greased 9 x 13 inch baking pan. Stir in almond flavoring. Sprinkle dry butter brickle cake mix over top of peaches. Melt butter or margarine and combine with butter flavoring. Pour over top of cake mix. Sprinkle on nuts. With a fork, work cake mix into peach juice until all is moistened. Bake in 375 degree oven about 45 minutes or until done. Serve with whipped dream or whipped topping if desired. Delicious hot, but very good cold.

This is a marvelous desst. Very rich, crunchy and buttery. Home-canned peaches may be used. Other fruits may be used. Do make with the butter brickle cake mix, nuts and flavorings as given for a fine combination of flavors.

Mary Anna Nilson

## Rhubarb Cake

1 1/2 c. brown sugar
1/2 c. oleo
1 egg
1 c. buttermilk or sour milk
1 1/2 c. rhubarb fine cut
1 tsp. vanilla
1/2 tsp. salt
1 tsp. soda
2 c. flour

Cream brown sugar, oleo and egg. Add vanilla and milk. Sift together flour, soda, and salt. Add slowly. Add rhubarb. Pour into well greased 9 x 13 pan. Mix together 1/2 c. sugar, 1 tsp. cinnamon, and sprinkle on top. Bake at 375 degrees for 30-35 minutes.

Carolyn Thiel

## Snicker Cake

1 German Chocolate Cake Mix
1 (14 oz.) pkg. caramels
1 stick of margarine
1/3 c. milk
6 oz. chocolate chips
1 c. chopped nuts

Mix cake as the pkg. directs. Pour 1/2 of batter into greased 9 x 13 pan. Bake at 350 degrees for 15-20 minutes.

Melt caramels, margarine, and milk together. Pour slowly over baked mixture. Sprinkle choco-chips and nuts over the caramel mixture. Pour remaining cake batter over top and bake 20 min. at 250 degrees and 10 min. at 350 degrees.

Sharon Mullins

## Swedish Apple Cake

1 1/2 c. sugar -
1/2 c. shortening -
2 eggs - Cream Together
1 tsp. vanilla -
Pinch of salt
3 c. diced raw apples
1/2 c. nuts
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. cinnamon

Sift together dry ingredients - add to the creamed mixture. Then add applies and nuts. Bake 25 min. at 350 degrees. (This is a rather heavy batter.)

### Topping

3 Tbsp. milk
3 Tbsp. oleo
1 1/2 c. brown sugar
(I use dream whip instead of topping)

Ruth Ade

## Wacky Cake

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1/2 tsp. salt
3 Tbsp. cocoa
1 c. water
1 Tbsp. vinegar
1/2 c. salad oil

Combine all dry ingredients and sift together. Add last 3 ingredients in order given. Mixing after each addition. Bake at 350 degrees 30 - 40 minutes.

Judy Hall

## Yellow Cake

1 c. shortening
2 c. sugar
3 c. flour
3 1/2 tsp. baking powder
4 eggs
1 tsp. vanilla
1 tsp. salt
1 c. milk

Cream shortening and sugar; add eggs and vanilla. Mix well; add dry ingredients and milk. Mix well. Pour into greased loaf pan. Bake at 350 degrees until firm. (Cool) Take a fork and make holes into cake. In sauce pan take one large can of crushed pineapple and one cup of sugar. Heat until sugar dissoves. Pour over cake. (Cool)

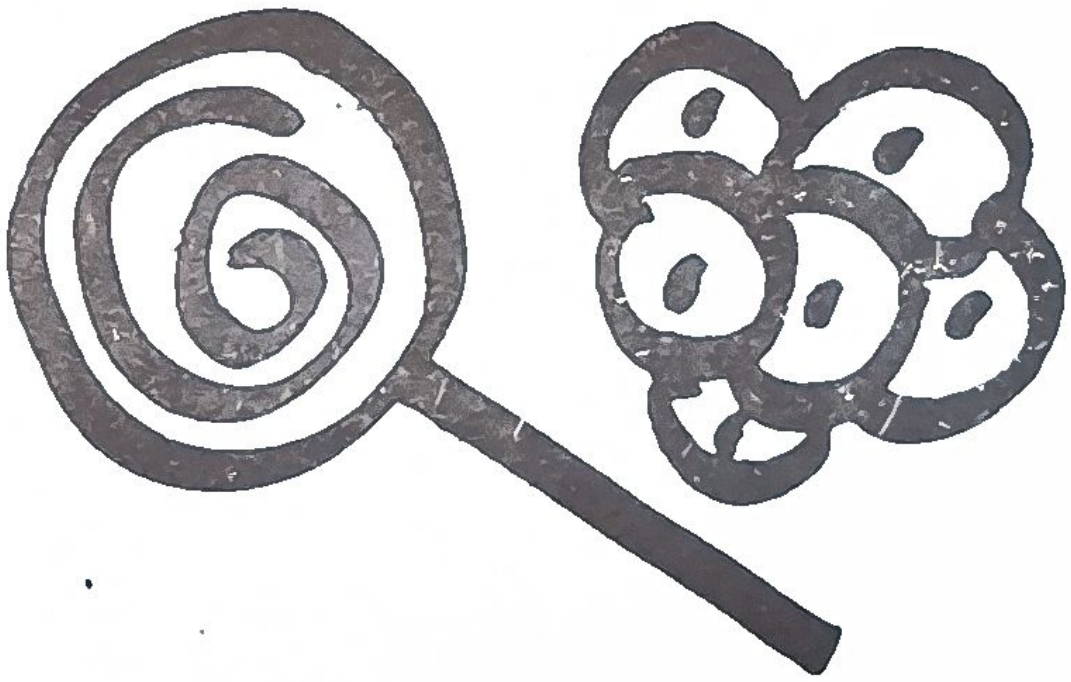
Mix two boxes of instant vanilla pudding or one large family size box and pour over pineapple. Put one pkg. of coconut over pudding. Put one large box of cool whip over coconut. Top with chopped up pecans. Put in refrigerator.

Mary Ann Mortimer

Romans 14:21 It is good neither to eat flesh nor to drink wine, nor anything whereby they brother stumbleth.

Don't talk cream and live skim milk.

# Candy



## Almond Bark

Power Level: Medium (50%)
Total Cooking Time: 3 to 5 minutes

1 pound pure chocolate (milk, white or dark)
1 cup almonds

1. Place chocolate in a 2 qt. casserole (if solid break into pieces). Microwave on MEDIUM (50%) for 3 to 5 minutes or until melted. Stir halfway through cooking.

2. Stir in almonds.

3. Pour onto waxed paper. Spread to 1/4 inch thickness. Cool until hard. Break into pieces. Store in airtight container.

Variation: Nutty Bark

Follow Almond Bark recipe as directed, except substitute 1 cup cashews or peanuts for almonds.

Coconut Bark

Follow Almond Bark recipe as directed except substitute 1 cup coconut for almonds.

Recipe yield: 1 1/4 pounds

Mary Anna Nilson

## Almond Butter Crunch

Melt together 1 cup butter
1 1/3 c. sugar
2 Tbsp. light corn syrup
3 Tbsp. water

Cook stirring until hard crack stage - 300 degrees. Quickly stir in 1 cup coarsely chopped toasted nuts.
Spread in ungreased 13 x 9½ inch pan.
Cool thoroughly. Turn out on waxed paper.
Frost with 2 4½ oz. bars milk chocolate, melted. Sprinkle finely chopped toasted nuts over that.

Pearl Hubele

## Chocolate Peanut Butter Clusters

Power Level: HIGH (100%)
Total Cooking Time: 3 to 4 minutes

1 pkg. (6 oz.) chocolate morsels
1 pkg. (12 oz.) peanut butter morsels
1 pkg. (12 oz.) salted Spanish peanuts

1. Combine morsels in a 2 qt. casserole. Microwave on HIGH (100%) for 3 to 4 minutes or until melted. Stir halfway through cooking.

2. Stir in peanuts.

3. Drop by tsp. onto waxed paper. Let set until firm. Store in airtight container.

Recipe yield: 4 to 4½ dozen

Mary Anna Nilson

# Chocolate Turtles

Power Level: HIGH (100%)
Total Cooking Time: 4 to 6 minutes
for each half dozen

1 pound pecan halves
1 package (14 ounces) caramels
1 pkg. (6 ounces) chocolate morsels
Butter or margarine

1. Place pecan halves in 6 groups of three in a ring in a buttered pie plate. Tope each group with a caramel. Microwave on HIGH (100%) for 2 to 3 minutes or just until caramels are warm but not melted. Turn dish a half turn halfway through cooking.

2. Place chocolate morsels in a measure or mixing bowl. Microwave on HIGH (100%) for 2 to 3 minutes or until morsels are melted. Stir occasionally.

3. Spread about 1/2 tsp. of chocolate over each caramel.

4. Chill for 20 to 30 minutes or until set. Repeat with remaining ingredients.

Recipe yield: 4 dozen

Mary Anna Nilson

# Divinity

Power Level: HIGH (100%)
Total Cooking Time: 13 to 16 minutes

2 1/4 c. sugar
1/2 c. water
1/2 c. light corn syrup
1/4 tsp. salt
2 egg whites
1 1/2 tsp. vanilla
1/2 c. chopped nuts (walnuts or pecans) Optional
1/2 c. chopped candied cherries Optional

1. Mix together sugar, water, corn syrup and salt in a 2 quart casserole.

2. Loosely cover with a lid or plastic wrap. Microwave on HIGH (100%) for 5 to 6 minutes or until boiling. Uncover. Microwave on HIGH (100%) for 8 to 10 minutes or until hard ball stage is reached.

3. Meanwhile, beat egg whites until stiff.

4. Slowly pour hot syrup over egg whites while beating at high speed of mixer. Add vanilla and continue to beat for 4 to 5 minutes or until candy hold its shape.

5. Fold in nuts and cherries.

6. Quickly drop teaspoons of candy onto waxed paper or pour into a buttered 10x6x2 inch baking dish.

Recipe yield: about 1 pound

Mary Anna Nilson

## Easy Peanut Brittle

2 c. sugar
1 c. white syrup
12 oz. raw peanuts
Pinch of salt
1 tsp.soda

Bring sugar, syrup, and salt to a boil over low heat. Add peanuts, cook until mixtuer starts to turn brown. Add soda, beat and pour immediately on greased pans.

Ella Holt

## Nut Brittle

Power Level: HIGH (100%)
Total Cooking Time: 17 to 22 minutes

1 c. sugar
1/2 cup water
1/2 cup light corn syrup
1 jar (7 oz.) dry roasted peanuts, (almonds or cashews)
3/4 c. shredded coconut (Optional)
1 tsp. vanilla
1 tsp. baking soda

1. Stir together sugar, water and syrup in a 2 quart casserole. Microwave on HIGH (100%) for 12 to 14 min. or until bubbly.

2. Stir in nuts. Microwave on HIGH (100%) for 4 to 6 minutes or until light brown.

Cont.

Cont.
3. Stir coconut and vanilla into syrup. Microwave on HIGH (100%) for an additional 1 to 2 minutes or until hard crack stage is reached.

4. Add baking soda. Stir until light and foamy.

5. Pour mixture onto a lightly greased cookie sheet. Spread to 1/4 inch thickness.

6. Cool. Break into pieces.

Recipe yield: 1 pound

Mary Anna Nilson

## Nutty - Caramel Apples

Power Level: HIGH (L00%)
Total Cooking Time: 2 to 3 minutes

25 caramels
1 Tbsp. hot water
4 apples
4 wooden sticks
1/2 cup finely chopped peanuts - Optional

1. Place unwrapped caramels in water in a 1 quart casserole.

2. Microwave on HIGH (100%) for 2 to 3 minutes or until caramels are melted. Stir to make caramels smooth.

3. Insert sticks into core end of apples. Dip each apple into caramel mixture. Turn to coat evenly.

Cont.

Cont.
4. Dip each coated apple in chopped peanuts. Turn to coat evenly.

5. Place apples, stick side up, on buttered waxed paper.

Recipe yield: 4 apples

*Tip: If caramel mixture hardens while coating apples, return to microwave and microwave on HIGH (100%) 30 to 45 seconds or until softened.

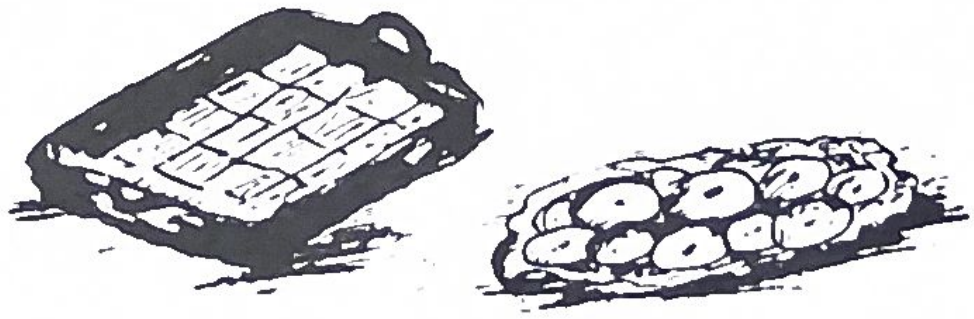
Mary Anna Nilson

Proverbs 30:8 Feed me with food convenient for me.

Why eat the husks of sin when you can feast on the Bread of Life?

Christian's who dine on the devil's diet soon become sickly saints!

# Cookies



## Cherry Bars

1 cup butter
1 3/4 cup sugar
4 eggs
1 tsp. vanilla

Beat together at medium speed for about 2 minutes or until light and fluffy.

Add gradually: 2 1/2 cups flour
1 1/2 tsp. baking powder
Pinch of salt

Beat well. Spread in a 11 x 17 cookie sheet, which has been greased, saving 1 1/2 cups batter for the top. Spread a can of cherry pie filling over dough. Drop rest of dough by spoonsful and spread out. Bake at 350 degrees for 40 minutes. Frost with fairly thin powdered sugar frosting while still warm. When cool cut into squares.

Mary Anna Nilson

## Chocolate-Caramel Bars

1 pkg. Betty Crocker Super Moist German Choc. cake mix (dry)
1/2 c. margarine softened <u>not</u> melted
1 egg

Mix until crumbly. Reserve 1 1/2 cups. Press remaining mixture into an <u>ungreased</u> 9x13x2 pan. Bake at 350 degrees until crust appears dry, 10-12 minutes.

Heat: 1/2 c. margarine
1/2 c. evaporated milk
1-14 oz. pkg. caramels

1/2 c. nuts chopped

Cont.

Cont.
Heat until caramels are melted over low heat. Pour over crust. *Sprinkle with nuts and reserved crumb mixture. Bake until mixture appears dry and begins to brown, 25 - 30 minutes. Loosen edges of bars with spatula; refrigerate until caramel becomes firm, about 1 hour.

* I also add 6 oz. of mini-choc. chips at the same time as the nuts.

Sharon Mullins

## Date Bars

2 1/2 cups dates, cut up
1/4 cup sugar
1 1/2 cups water
1/2 cup broken walnuts - Optional
1 1/4 cups sifted all-purpose flour
1 tsp. salt
1/2 tsp. soda
1 1/2 cups Food Club Quick Oats
1 cup brown sugar
1/2 cup butter, softened
1 Tbsp. water

Combine dates, sugar and 1 1/2 cups water in saucepan. Cook, stirring frequently, until like thick jam. Cool. Stir in nuts, if desired. Meanwhile, sift together flour, salt and soda into mixing bowl; stir in oats and sugar. Cut in butter until mixture is crumbly. Sprinkle 1 Tbsp. water over oat mixture; mix lightly. Pat about 2/3 of crumb mixture into greased 13x9x2 inch pan. Spread with date mixture; cover with remaining crumb mixture; pat lightly. Bake at 350 degrees for 35-40 min. or until lightly browned. Cool. Cut into bars. Makes about 40 bars.

Mary Anna Nilson

## Ginger Crinkles

1 1/3 c. veg. oil
2 c. sugar
2 eggs
8 Tbsp. molasses
4 c. flour
4 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 tsp. ginger

Mix oil and sugar thoroughly. Add eggs and beat well. Stir together flour, soda, salt, cinnamon and ginger. Add to first mixture and mix well.

Combine: 1 cup sugar
1 tsp. cinnamon
1/2 tsp. nutmeg

Drop by tsp.'s of dough in cinnamon and sugar mixture and coat well.

Place on cookie sheet 3" apart. Bake 10-12 minutes at 350 degrees. Remove to wire rack. Cookies will flatten and crinkle. Makes 5 dozen.

Jeannette Ade

## Mom's Oatmeal Cookies

1 1/2 c. sugar
1 cup shortening (scant)
2 eggs
1 cup cooked raisins with 5 Tbsp. juice
2 cups regular oatmeal
2 cups flour sifted with: 1 tsp. soda
1 tsp. salt
1 tsp. cinnamon

Mix in order given, then add 1 tsp. vanilla

Cont.

Cont.
and 1/2 to 3/4 cup nuts. Drop by teaspoons full on cookie sheet. Bake 350 degrees until done - 15 minutes or a little more. If dough is too thin, add more oatmeal.

Alice Ade

## Oatmeal Chocolate Chip Cookies

1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 beaten egg
2 Tbsp. water
1/2 tsp. vanilla
1 c. sifted flour
1/2 tsp. soda
1/4 tsp. baking powder
1/2 tsp. salt
1 1/2 c. quick oatmeal
1 pkg. chocolate chips

Cream shortening and sugar. Stir in beaten egg, water and vanilla. Add sifted dry ingredients, oatmeal and chocolate chips. Drop from a teaspoon onto greased baking sheet and bake in moderate oven 12 to 15 minutes.

Elsie Thiel

## Pecan Pie Surprise Bars

1 pkg. yellow cake mix (dry)
1/2 cup oleo, melted
1 egg
1 cup chopped pecans

### Filling

2/3 c. reserved cake mix
1/2 c. firmly packed brown sugar
1 1/2 cups dark Corn syrup
1 tsp. vanilla
3 eggs

Cont.

Cont.
Grease bottom and sides of 13 x 9 inch pan. Reserve 2/3 cup dry cake mix. In large mixing bowl combine remaining dry cake mix, butter and 1 egg. Mix until crumbly. Press in prepared pan. Bake at 350 degrees for 15-20 minutes, until golden brown. Meanwhile, prepare filling. Pour filling over partially baked crust, sprinkle with pecans. Return to oven and bake 30-35 minutes.

Mary Anna Nilson

## Pineapple-Oatmeal Cookies

3/4 c. shortening
1 c. sugar
1 egg
3/4 c. drained pineapple
1 1/2 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. nutmeg
3/4 tsp. cinnamon
1 3/4 c. quick oatmeal
1/2 c. chopped nuts

Cream sugar and shortening. Add egg and pineapple. Sift flour and add other dry ingredients. Mix in nuts and oats last. Drop by teaspoon and flatten on greased cookie sheet. Bake at 325 degrees until golden brown.

Marcia Ade

## Saucepan Indians Brownies

1 c. butter or margarine
3/4 to 1 c. cocoa
2 c. sugar
4 eggs (room temp.)
2 tsp. vanilla
1 1/3 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. chopped walnuts

In large saucepan over low heat melt butter or margarine. Mix cocoa and sugar and stir with wooden spoon, into melted margarine, stirring over low heat until ingredients are well blended. Beat in eggs one at a time, beating well after each addition. Mix in vanilla. Combine flour, baking powder and salt. Add to cocoa mixture and beat to mix thoroughly. Stir in nuts. Spread in 10 x 15 inch jelly roll pan. Bake 350 degrees for 30 min. or until top has dull crust and a slight imprint remains when touched lightly. Do not overbake. Cool. Cut in squares. Makes 32.

## Saucepan Indians Frosting

1 1/2 c. sugar
6 Tbsp. milk
6 Tbsp. oleo
1/2 c. chocolate chips

Stir and boil 1 minute. Remove and stir in chips and spread.

Judy Hall

## Springerle Cookies
## (German Christmas Cookies)

4 eggs
4 c. sugar
1 tsp. baking ammonia (get in drug stores)
8 cups flour
1/8 tsp. salt
1/2 tsp. lemon flavoring

Beat eggs and sugar 15 minutes. Add powdered baking ammonia and beat 20 minutes or longer, until the mixture is light and fluffy and the sugar is completely dissolved. Add flavoring. Fold in 7 cups of the flour. (Use the 8th cup of flour to handle and work the dough later.) Chill dough 1 hour or more. Roll 1/4 of dough on floured board to 1/4 inch in thickness. Lay dough on springerle board to shape cookies, or use a springerle rolling pin to shape cookies. Cut cookies out and place on cookie sheet. Allow cookies to set overnight in a cold room. Bake the next morning 10-12 minutes in 320 degree oven. Store cookies in air tight container or freezer until needed.

Elsie Thiel

## Zucchini Bars

1/2 c. soft butter
1 3/4 c. sugar
1 tsp. vanilla
4 Tbsp. cocoa
1/2 c. sour milk
1/2 tsp. baking powder
1/2 c. choc. chips
2 c. finely chopped zucchini
1/2 tsp. salt
1 tsp. soda
1/2 c. oil
2 eggs
2 1/2 c. flour
1/2 tsp. cinnamon

Cream butter, sugar and oil. Add eggs and

Cont.

Cont.
vanilla. Alternate sour milk with dry ingredients which have been sifted together. Add 2 cups zucchini, peeling and all if tender. Pour into large cookie sheet which has been well greased and floured.

Topping

3/4 c. choc. chips
3/4 c. chopped nuts
3/4 c. brown sugar

Mix and sprinkle over dough and bake at 350 degrees for about 35 minutes. Cool and cut into bars.

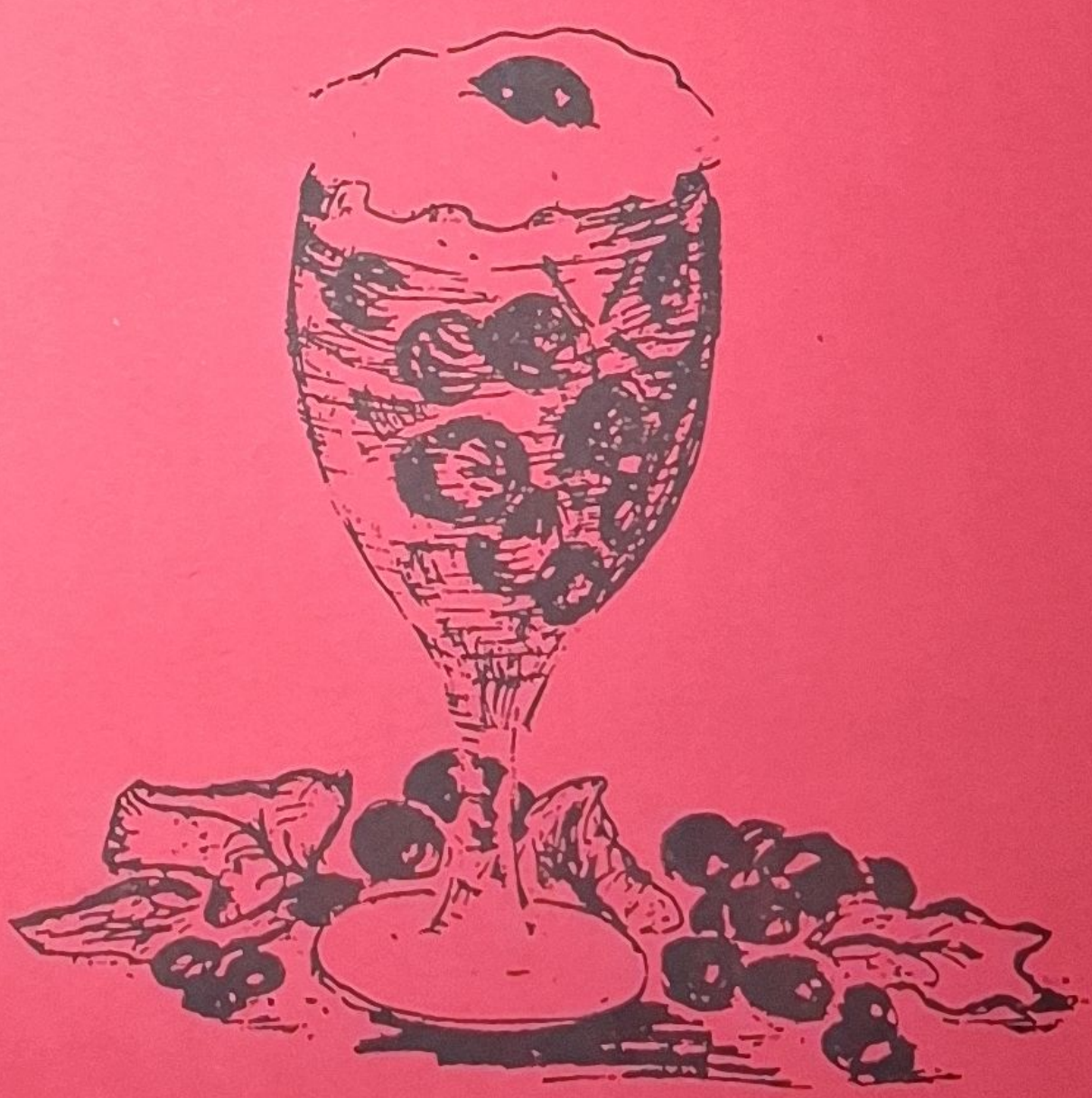
Judy Nilson

I Samuel 8:13 And he will take your daughters to be confectionaries and to be cooks and to be bakers.

If you do not want the fruits of sin, stay out of the devil's orchard.

You can't be the salt of the earth without smarting someone.

# Desserts



## Apple Crumb

4 to 5 cups sliced apples
1/2 cup water
1 cup sugar
1 1/4 tsp. baking powder
1 egg, beaten
1/4 c. sugar
1 cup flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 c. melted oleo

Put the sliced apples into an 8 x 8" baking dish. Sprinkle the 1/4 cup sugar over them and add the water. Sift together the flour, 1 cup sugar, baking powder, salt and cinnamon. Add beaten egg and melted oleo. Crumble and spread over apples. Bake at 375 degrees until light brown. Good served warm or cold.

Tina Bickel

## Cherry Crunch

40 graham crackers, rolled fine
3/4 c. sugar
1 tsp. cinnamon
1 1/2 sticks butter, melted

Put 3/4 of this mixture in bottom of a large buttered pan.

1 qt. cherries
1 1/2 c. sugar
5 Tbsp. cornstarch

Mix cornstarch and sugar together dry and sprinkle over cherries. Cook until thick and clear, stirring constantly. Pour over crumb mixture in pan. Beat 5 egg whites until stiff and add 1 cup sugar Spread over cherry mixture. Sprinkle remaining crumb mixture over top. Bake 35 minutes in a 300 degree oven.

Augusta Nilson

## Cherry Dessert

1 pkg. vanilla wafers (crushed)
1/2 stick melted margarine

Melt 1 large pkg. marshmallows in 1/2 cup hot milk. Stir over low heat until melted. Cool. Add 1 cup whipped cream or 1 pkg. Dream Whip. Put in 9 x 13 pan in this order:

1/2 crumbs
Layer marshmallows
2 cans cherry pie filling
Layer marshmallows
Rest of crumbs

Chill several hours before serving.

Marcia Ade

## Cherry Goop

1 can Wilderness cherries
8 oz. Philadelphia cream cheese -
1 cup milk - Mix
1 tsp. vanilla -
2 pkg. soda crackers
1 stick of oleo (melt)

Crush and mix crackers and oleo.

Bethel Bowers

## Cherry Surprise Pudding

2 1/2 c. sour cherries
3 Tbsp. shortening
1/2 c. bran flakes
1 c. flour
1 tsp. baking powder
1 1/2 c. sugar
1 egg
1/2 c. milk
1/4 tsp. salt
1 Tbsp. cornstarch

Cont.

Cont.
Drain cherries and spread in the bottom of a 9 x 9 inch pan. Save the cherry juice. Blend 1/2 of the sugar, shortening and egg. Add to the blended milk and bran. Add sifted dry ingredients. Spread batter over the cherries. Mix other 1/2 of sugar and cornstarch and spread over batter. Heat the cherry juice (1 cup) and pour over the pudding. Bake in 350 degree oven for 45 minutes. Serve with whipped cream topping.

Elsie Thiel

## Club Cherry Dessert

30 graham crackers, crushed
3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. butter or margarine, melted
1/4 tsp. butter flavoring
2 1-lb. cans pie cherries (or 1 qt. home-canned cherries)
1 1/2 cups sugar
5 Tbsp. cornstarch
1/2 tsp. cherry flavoring
Few drops almond flavoring
Few drops red food coloring
5 egg whites
1/4 tsp. cream of tartar
1 cup sugar

Crush the graham crackers and combine with the 3/4 cup sugar, cinnamon, melted butter or margarine, and the butter flavoring. Reserve about 1/4 of this mixture to use on top; pat the rest into a 9 x 13 inch baking pan, or into two 9 inch pie pans.

Cont.

Cont.
Empty the cherries, juice and all, into a heavy saucepan. Mix the 1 1/2 cups sugar and cornstarch together, then add that along with the flavorings and food coloring to the cherries. Cook, stirring constantly, until thick. Cool while you make the meringue. Beat the egg whites and cream of tartar together until moist peaks form. Continue beating and add the 1 cup of sugar, a tablespoon at a time, until all is beaten in and the meringue is stiff. Spoon the cherry filling over the graham cracker crust. Top with the meringue, sealing the edges. Sprinkle the reserved crumb mixture over the top. Bake for 35 minutes in a 275 degree oven for a very delicious and beautiful dessert.

This will cut into twelve to fifteen generous servings and is excellent for club or church refreshments.

Mary Anna Nilson

## Delightful Cherry Dessert

1/4 lb. graham crackers
1/4 lb. butter
8 oz. cream cheese
1 c. powdered sugar
1 pkg. whipped topping
1 can cherry pie mix
1 tsp. cherry flavoring

Melt butter and crush graham crackers. Mix together and press in 8x8x2 inch pan. Soften cream cheese to room temp. Beat with powdered sugar. Mix in whipped topping. Put cherry pie mix on top. Garnish with whipped cream.

Judy Hall

## Chocolate Eclair Dessert

(This is best eaten 1 or 2 days after it is made)

2 (3 oz.) pkgs. instant vanilla pudding
3 cups milk
1 (9 oz.) carton whipped topping
Graham Crackers (most of a box)

First line a 9 x 13 inch pan with graham crackers. Then mix pudding and milk; then fold in whipped topping and turn into pan on top of graham crackers. Top pudding mixture with another layer of graham crackers. Then frost with the following:

### Chocolate Frosting

6 Tbsp. cocoa
1 tsp. vanilla
2 Tbsp. butter
1 tsp. white corn syrup
1 1/2 cup sifted powdered sugar
3 Tbsp. milk, more or less

Melt butter and mix in cocoa. Add remaining ingredients, mixing until smooth and ready to spread on the top layer of graham crackers. Keep in refrigerator. Serves 12 to 15 persons.

Ella Holt

## Great Dessert

1 c. sugar
2 eggs
1 pkg. graham crackers
1 cup well drained crushed pineapple
1/4 lb. butter
1/2 c. walnuts

Cont.

Cont.
Cream butter and sugar, until fluffy. Beat in eggs. Add pineapple and nuts. Put between layer of graham crackers. Chill.

Judy Nilson

## Jelly Meringues

2 egg yolks 1/2 cup powdered sugar
1/2 cup shortening part oleo
Mix well and add 1 cup flour. Press and flatten into a 13 x 9 inch pan. Bake at 350 degrees for 10 minutes. Spread with softened jelly about 1/2 to 3/4 cups. Then beat 2 egg whites beaten stiff. Add 1/2 cup sugar, a pinch of cinnamon, if desired. 1/2 cup nuts may be folded into the meringue. Spread on top of jelly and bake about 25 minutes or until browned. Cool and cut.

Martha Mortimer

## Mexican Chocolate Ice Cream

4 squares unsweetened chocolate
2 1/2 c. sugar
1 tsp. salt
3 cans evaporated milk
1 tsp. cinnamon
1 Tbsp. vanilla
5 eggs, well beaten
1 quart half and half

Cook chocolate and evaporated milk on low heat til chocolate is melted. Add sugar and stir until dissolved. Remove from heat. Add cinnamon and salt. Cool to room temp. Add eggs and mix thoroughly. Put in ice cream freezer. Add vanilla and half and half. Freeze. Yeilds 1 gallon.

Tammy Rensberger

## Ost Kaka

1 gallon fresh whole milk
2 c. sugar
1/4 tsp. salt
Heat to barely lukewarm.

Beat 8 eggs and 8 Tbsp. flour together. Add to above mixture.

Mixture - sprinkle with nutmeg. Dissolve 1/2 cake rennet in 1 tsp. warm water. Mash if necessary. Add to egg and milk mixture. Stir very slowly until it begins to set. Bake 350 degrees 1 1/2 hours. Turn to 400 degrees last 10 minutes of baking.

Janice Ade

## Rhubarb Layered Dessert

Crumb Crust:
1 c. flour
1/4 c. brown sugar
1/2 c. oleo
1/2 c. oatmeal

Blend with pastry blender and spread in 9 x 13 pan. Toast at 350 degrees until brown, stirring once. Reserve 1/2 of crumbs for top.

Rhubarb Layer:
1 c. sugar
4 c. rhubarb
3 Tbsp. cornstarch
1/2 c. water
Few drop red food coloring

Cook together until thickened and rhubarb

Cont.

Cont.
is done. Add food coloring. Pour over crumbs.

Pudding Layer: 1 pkg. Dream Whip
1/2 c. milk
Mix in mixer as directed on pkg.

Add: 1-3 3/4 oz. pkg. instant pistachio pudding
1 scant cup milk
1/2 tsp. vanilla

Whip at high speed for 2 minutes.

Add: 1 1/2 c. miniature colored marshmallows
Spoon over rhubarb and sprinkle top with crumbs.

Patsy Redden

## Strawberry Cream Squares

Dissolve 2 three oz. packages strawberry flavored jello in 2 cups boiling water. Add 2 - 10 oz. packages frozen strawberries. Stir occasionally till thawed. Add one - 13½ oz. can crushed pineapple and 2 large ripe bananas (finely diced). Pour half into 8x8x2 inch pan. Chill firm. Spread evenly with 1 cup dairy sour cream. Pour remaining gelatin atop. Chill firm. Top with sour cream.

Judy Nilson

## Strawberry Sublime

Crust: 1 cup flour
1/4 c. brown sugar
1/2 c. oleo
1/2 c. chopped walnuts or pecans.

Mix together and spread on cookie sheet. Toast at 375 degrees for 10 minutes. Stir occasionally til golden brown. Cool.

Filling: 1 cup sugar
2 Tbsp. lemon juice
2 egg whites
1 - 10 oz. pkg. frozen strawberries, partially thawed
1 cup heavy cream, whipped (Or)
1 pkg. Dream Whip
1/2 tsp. vanilla

Beat filling ingredients (except for cream) at high speed for 15 minutes. Fold in cream and vanilla. Spread half the crumbs on bottom of 9 x 13 pan. Cover with filling mixture and top with remaining crumbs. Freeze until ready to serve - at least 6 hours.

Mary Anna Nilson

## Virginia Pudding

Cook Together: 2 egg yolks
1/2 c. sugar
1/2 c. milk

While hot add one envelope of Knox Gelatin cooked in 1/2 c. cold water. Let cool and add egg whites beaten and 1 cup whipped cream.

Cont.

Cont.
Roll 16 graham crackers. Mix in 3 Tbsp. melted butter and 3 Tbsp. brown sugar. Place half of crumbs in bottom of 8" by 9" dish. Pour pudding on graham cracker mixture. Add other half of crumbs on the top. Chill.

Janice Ade

It is not a sin to work for one's daily bread, but it is a sin to work for nothing else.

The man who only samples God's Word occasionally will never acquire much of a taste for it.

# Casseroles and One Dish Meals

## Chicken Casserole

2 lb. chicken, cooked, cooled and diced
3/4 c. celery chopped
1/2 cup chopped onion
3/4 cup Velveeta cheese - diced
1/2 tsp. salt
1/4 tsp. pepper
1/2 cup mushroom soup
1 1/2 cup chicken broth
1 egg
2 cups Ritz crackers, crushed. (Save 3/4 cup for topping.)

Mix ingredients. Place in greased casserole pan. Top with the 3/4 c. cracker crumbs. Bake in 350 degree oven for 45-60 minutes.

Elsie Thiel

## Chickenettes

Flake enough chicken or turkey to make the equivalent of a 14-ounce can of tuna or salmon. Add to it 1 egg, 1/2 c. flour and salt and pepper to taste. You don't need to add salt if using fish.

Add 1 heaping tsp. baking powder to 1/4 c. liquid (water, broth, oil fish is packed in). Beat until foamy. Add to the poultry or fish.

Use a small spoon to drop the "chickenettes" onto hot oil for frying. They cook quickly so remove them from oil as soon as they reach a golden brown. Drain on paper towels and serve. Leftover ground up roast can be used too.

Alberta Hubele

## Easiest Chicken Casserole

1-10½ oz. can cream of chicken soup
1-10½ oz. can cream of celery soup
1-10½ oz. can cream of mushroom soup
4 Tbsp. melted butter
1 1/4 cup minute rice
1 fair sized chicken or chicken parts
Salt, pepper and paprika

Blend together the soups, melted butter or margarine and rice. Lay pieces of chicken over the top. Season with salt, pepper and paprika. Bake 2½-3 hours at 275 degrees. Because of the low temperature and long baking time, this is an excellent recipe for Sunday dinner.

Mary Anna Nilson

## Easy Smoked Turkey

1 (10 lb.) turkey, thawed

Start barbecue grill and place hickory chips on top of charcoal.

Remove neck and giblets and use for soup later. Rub salt and pepper on inside of turkey. Place turkey, breast side down, on grill when coals are gray. Turn turkey about every 30 minutes. Be sure to cover grill with vents open so hickory chips keep smoking. More chips may be added if needed. Turkey will be done in 4-4 1/2 hours. Two turkeys may be smoked at once, but will take 1 or 1 1/2 hours longer. Meat may be removed from the bones and kept in the freezer for 2 weeks.

Delores Ade

## Rice and Chicken Bake

1 cut up young chicken
1 cup dry rice
1 envelope of onion soup or a small onion chopped.
1 can mushroom soup
1 1/2 cups water - a dash of oregano
Salt and Pepper

Put the dry rice in the bottom of 9 x 13 pan. Lay chicken pieces on the rice. Pour the soup and water and seasoning over the chicken. Bake about 1½ hours at 325 degrees. May need more water added as it bakes to keep the rice from being too dry.

Ethel Van Meter

## Enchiladas

Brown hamburger - drain grease. Add refried beans and 1/2 packet of Taco seasoning. Let simmer 10 minutes. Fill enchiladas and pour sauce and bake.

### Enchilada Sauce

4 Tbsp. butter 4 Tbsp. flour
2 cups milk

Prepare and thicken. Add 2 cups longhorn cheese, cut up and 1 can of enchilada sauce, hot. Let simmer until melted. Bake 30 minutes at 325 degrees.

Judy Hall

## Broccoli Rice Casserole

Cook in large skillet for 20 minutes.

1 cube margarine
1 small onion, chopped
2-10 oz. packages chopped broccoli, frozen

Add to above mixture: 1 can cream of chicken soup and 1-8 oz. jar cheeze whiz., 2 cups cooked rice and 1/2 c. milk

Pour into a 2 quart baking dish. Bake at 350 degrees for 30 minutes.

Betty Ade

## Christian Casserole

1 can chicken rice soup
1 c. uncooked rice
1 c. water
1 envelope onion soup (Wylers)

Mix these together in casserole. Place cut up fryer on top. Add salt and pepper. Bake at 350 degrees for 2 hours.

Judy Nilson

## Club Luncheon Casserole

4 cups diced, cooked chicken
1 can cream of mushroom soup
1 cup chicken broth
2 Tbsp. finely diced onion
3/4 c. diced celery

Cont.

Cont.
1 can chinese noodles
1/2 cup slivered almonds
Crushed potato chips for topping

Combine all ingredients in greased casserole. Bake at 350 degrees for 45 minutes. Top with potato chips and bake 10 more minutes.

Augusta Nilson

## Dried Beef Casserole

2 cans cream of mushroom soup
2 cups milk
1/2 pound cheese (cubed or grated)
1 small onion (chopped fine)
2 hard boiled eggs (diced fine)
2 cups (uncooked) Creamettes macaroni
2 pkg. (2.5 oz.) dried beef (cut into small pieces)

Mix all ingredients together and place in casserole. Let stand in refrigerator overnight. Bake 1 hour or 1 1/4 hours at 350 degrees.

Sharon Mullins

## My Mother's Fried Noodles

1 8-oz. pkg. noodles
1/2 c. cracker crumbs
3/4 c. margarine or butter
3/4 tsp. salt

Cook noodles until just tender. Drain. Melt butter in skillet. Add cracker crumbs and brown. Add drained noodles. Stir lightly until heated. Serve. This makes a good substitute for potatoes.

Elsie Thiel

## Hamburger and Bean Casserole

2 lbs. hamburger
2 Tbsp. brown sugar
1 large can pork and beans
1 med. onion, chopped
1/4 cup catsup

Brown hamburger and chopped onion. Drain juice and add brown sugar and catsup. Put into a larger pan and add beans. Mix well. Pour into casserole dish. Put biscuits on top. Put into oven and when biscuits are done, it is ready to serve.

Pearl Hubele

## Lasagna

2 lb. hamburger, browned
1 (32 oz.) jar spaghetti sauce
1 (12 oz.) carton cottage cheese or sour cream
2-3 c. shredded mozzarella cheese
1 box (small) lasagna noodles
1-8 oz. pkg. cream cheese

Place uncooked noodles in 9 x 13 pan. Mix hamburger and spaghetti sauce and layer over noodles; then cottage cheese. Add another layer of the above. Sprinkle mozzarella cheese over top. Season with salt and pepper. Cover and place in refrigerator overnight. Cook in microwave on high for 20 minutes or in a 350 degree oven for 35 minutes.

Delores Ade

## Layer Casserole

1 cup uncooked rice
1 (1 lb.) can whole kernel corn, undrained
1 tsp. seasoned salt
1/4 tsp. pepper
1 beef bouillon cube
3/4 cup boiling water
1 (15 oz.) can tomato sauce
1 tsp. Worcestershire sauce
1 cup chopped onion ( or less)
1/2 cup chopped green pepper
1/2 cup chopped celery
2 lbs. lean ground beef
1 cup shredded milk cheddar cheese

In a greased 9 x 13 inch pan, arrange ingredients in layers as follows:

1. Rice mixed well with corn; half the salt and pepper, bouillon cube, and boiling water.

2. Half of tomato sauce that has been mixed with Worcestershire sauce.

3. Chopped onion, green pepper, and celery.

4. Uncooked, ground beef, remaining salt and pepper.

5. Remaining tomato sauce. Cover tightly. Bake at 375 degrees for 45 minutes. If you want to top with cheese, uncover and sprinkle with cheese and cook 15 minutes longer. Makes 6 to 8 servings.

Ella Holt

## Pork and Noodle Casserole

4 oz. (about 2 c.) egg noodles, cooked
1/2 lb. pork sausage
3 eggs
1/2 c. milk
1 c. cottage cheese
1 tsp. sugar
1/2 tsp. salt
Dash pepper

While noodles are cooking, put pork in skillet and saute until brown. Stir occasionally to break apart sausage. Meanwhile, put remaining ingredients into blender container. Cover and process and mix until smooth. Put noodles and sausage in a casserole dish. Pour blender ingredients over sausage and noodles and mix gently. Bake 20 minutes or until set at 350 degrees. Serve hot.

Delores Ade

## Ranch Baked Beans

1 lb. hamburger
1 cup chopped onions
1 tsp. salt
1 cup catsup
2 Tbsp. prepared mustard
2 Tbsp. cider vinegar
1-16 oz. can pork and beans
1-16 oz. can kidney beans, undrained

Brown hamburger and onions in large skillet or dutch oven. Add other ingredients and heat well.

Marge Wann

## Rice Casserole

1 cup raw rice
1 can french onion soup
1 can beef or beef consomme soup
1 stick oleo (½ stick is enough for me)
1 (4 oz.) can mushrooms

Put rice in bottom of casserole. Pour in the soups. Cut in sliced mushrooms and oleo. Don't mix. Bake in 350 degree oven 45 minutes to an hour. Fluff before serving. Can be made in the microwave. Bake 15 to 20 minutes.

Tina Bickel

## Saturday Casserole

Boil water. Add 1 1/2 tsp. salt and 1 1/2 cups noodles.

In casserole dish mix:

1 can mushroom soup
1 long slice cheese crumbled
1 can tuna
1/3 cup milk

Bake at 400 degrees for 30 minutes.

Judy Nilson

## Skillet Supper

1 lb. ground beef
Garlic and onion seasoning if desired
5 cups water
1 cup or more diced potatoes
1 cup sliced carrots
1/2 cup rice (Not minute rice)
1 Tbsp. worchestershire sauce
Salt and pepper to taste

Brown meat in electric skillet. Add remaining ingredients in order listed. Cook until rice is tender.

Cinda Becker

## Stuffed Peppers

9 medium green peppers
1 tsp. salt
1 Tbsp. oil
1/4 cup finely chopped onion and celery
1 lb. ground beef
1-6 oz. can tomato paste
1-12 oz. can tomato juice
1 1/2 tsp. salt
1/4 tsp. pepper
3 cups cooked rice

Slice off stems and remove seeds of green pepper. Sprinkle inside with salt. Preheat skillet at 325 degrees. Heat oil. Saute onion and celery. Add beef and brown. Turn off heat. Add tomato paste, 1 c. tomato juice, seasoning and rice. Combine thoroughly. Place filling in peppers, top with cheese. Place in skillet. Pour remainder of tomato juice over peppers. Place in covered skillet. Cook 1 hr.

Pearl Hubele

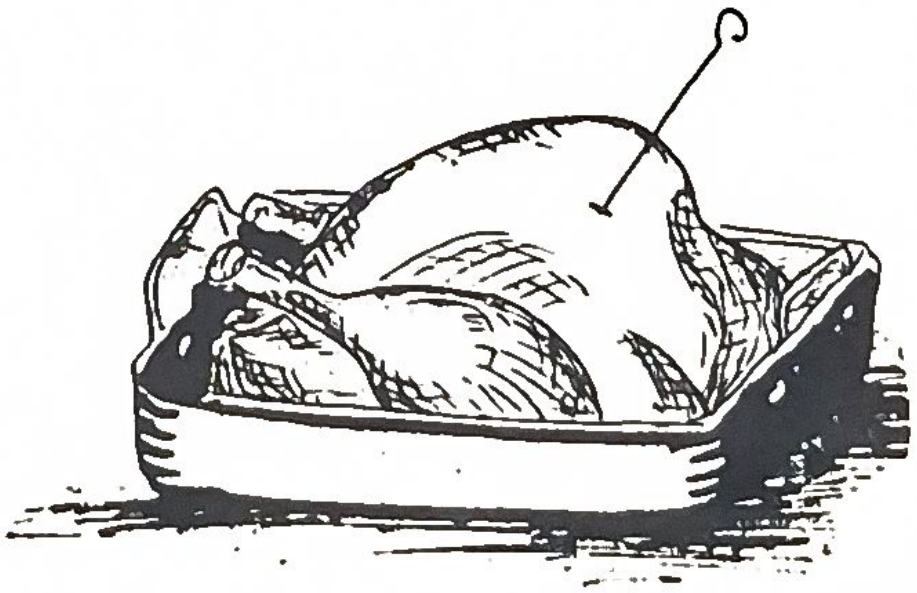
# Zucchini Skillet Supper

1 lb. hamburger
1-16 oz. can tomatoes
1 pkg. spaghetti sauce mix
1 Tbsp. dehydrated onion
1 cup minute rice
3 cups cubed zucchini

Brown hamburger. Cook onion in grease. Add mix. Pour in juice from tomatoes and add cut up tomatoes. Add rice and zucchini. Cover skillet and cook about 20 minutes or until zucchini is done, but not mushy.

Tina Bickel

# Meat



## Bierocks

Brown 1 lb. hamburger
Chop 1 onion and 4 cups cabbage
Cook onion, cabbage mixture until cabbage is softened. Cool mixture. Make roll dough into balls flattened (about the size of hamburger buns.) Place on pan or cookie sheet. Spoon hamburger mixture on top of dough. Place another piece of dough on top and pinch together edges. Let rise. Bake in 425 degree oven until brown.

Delores Ade

## Baked Chicken

1 chicken cut in small pieces
1 small stalk of celery and 1 small onion chopped. Saute in 1/3 c. butter or oleo until brown and tender.
6 to 8 cups bread cubes
2 eggs - well beaten
1/2 tsp. baking powder
1 1/2 to 2 cups milk
1 tsp. salt
1/2 tsp. black pepper
1 rounding tsp. of rubbed sage

Pour liquids, seasoning and sauted celery and onions over bread cubes. Mix thoroughly. Put dressing then chicken etc. by layers in 9x13 greased pan. Top with a can of mushroom soup diluted with 1/2 c. of milk. Pour a cup of rich chicken broth over the top. Bake 375 degrees for 1 hour.

Vivian Redden

## Braised Beef with Mushrooms

1 1/2 lb. stew meat, cubed
1-4 oz. can sliced mushrooms, drained
Mushroom liquid
1/2 clove finely chopped garlic or 1/4 tsp. powder
3/4 cups chopped onions
3 Tbsp. shortening
1 beef bouillion cube
1 cup hot water
1-8 oz. can tomato sauce
2 tsp. sugar
1 Tbsp. Worcestershire sauce
1/2 tsp. basil
1/2 tsp. oregano
1 tsp. salt
1/8 tsp. pepper

Brown meat, garlic, onions and mushrooms in shortening in dutch oven or heavy large pan. Dissolve bouillion cube in hot water, add with mushroom liquid and remaining ingredients to meat. Cook covered over low heat 2-3 hours till meat is tender. Serve over noodles, rice or spaghetti.

NOtes: 1. Even better after freezing.
2. Can be slow cooker recipe if meat etc. browned in skillet then all ingredients combined in Crock Pot. Cook 12-24 hours depending on setting.
3. Add sour cream just at end of cooking for mock stroganoff.
4. Very easy recipe

Marge Wann

## Brisket

Rub celery salt, garlic salt, onion salt and 1 Tbsp. liquid smoke evenly on each side of brisket. Marinate overnight in refrigerate tightly covered. Wrap in foil and put in oven at 200 degrees all day or 325 to 350 degrees for 5-6 hours. Cool slightly and slice. Add BBQ sauce and heat for 30 to 45 minutes.

Carolyn Thiel

## Smoked Brisket

Sprinkle meat with tenderizer. Brown in 2 Tbsp. fat. Roll double amount foil. Place brisket in boil in roaster. Cover brisket with:

1 onion sliced
3/4 c. catsup
1 cup water
1 Tbsp. vinegar
1 Tbsp. Worcestershire sauce
1 Tbsp. liquid smoke

Fold aluminum foil around brisket. Bake 3-4 hours at 350 degrees. You may want to cook longer depending the size of meat.

Janice Ade

## Bar-B-Q Meat Balls

1 can evaporated milk or plain milk
3 lbs. ground beef
2 cups oatmeal
2 eggs
1 chopped onion

Cont.

Cont.
1/2 tsp. garlic
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder

Mix and shape into walnut-size balls. Place in flat pan, one layer to each pan.

Sauce

2 cups catsup
2 tsp. liquid smoke
1 cup brown sugar
1 tsp. garlic powder
1/2 cup chopped onion

Dissolve ingredients and pour over meatballs. Bake for one hour at 350 degrees.

Lucille Base

## Meatballs

3 lb. hamburger
1 small can condensed milk
2 cups oats
2 eggs
1 chopped onion
1/2 tsp. garlic powder
1/2 tsp. pepper
2 Tbsp. chili powder
2 tsp. salt

Mix above ingredients and form walnut size meatballs.

Sauce

2 c. catsup 2 Tbsp. liquid smoke

Cont.

Cont.
2 cups brown sugar
1/2 tsp. garlic salt
1/2 cup onion

Boil together. Pour over meatballs and bake 1-1½ hours uncovered at 350 degrees. Yield 2 layers meatballs in 9x13 pan.

Vivian Redden

## Swedish Meatballs

2 lbs. ground beef
1 1/2 c. bread crumbs
1/2 c. uncooked rice
3 Tbsp. butter
2 eggs
1 c. light cream
1/2 c. chopped onion
1 1/4 tsp. salt
1/4 c. finely snipped parsley
Dash pepper
Dash Ginger
Dash Nutmeg

Soak bread crumbs in light cream 5 minutes Add onions and meat. Then add rest of ingredients. Mix thoroughly till well combined. Shape in 1" balls. In skillet brown meatballs in 2 Tbsp. butter. Remove meatballs and put in slow cooker. Prepare gravy and cook 30 minutes or longer.

## Gravy

Melt 2 Tbsp. butter in skillet with drippings. Stir in 2 Tbsp. flour. Dissolve 1 beef boullion in 1½ cup boiling water. Add boullion and 1/2 tsp. instant coffee to flour mix. Cook and stir til thick and bubbly. Makes 48.

Jeannette Ade

## Swedish Meatballs

3 cups dry bread crumbs
1 1/2 cups warm cream
1 1/2 lb. ground beef
3/4 lb. ground veal or increase ground beef 1/2 lb. and ground pork 1/4 lb.
3/4 lb. ground pork
1 1/2 c. milk
3 eggs
6 Tbsp. minced onion
3 Tbsp. salt
1 tsp. pepper
1/2 tsp. allspice

Soak crumbs in cream and then add to meat. Add remaining ingredients. Form into walnut size meatballs and brown carefully on all sides in hot shortening. Serve hot.

Mary Anna Nilson

## Chicken Tetrazzini

1 stewing chicken
1/4 cup chicken fat or butter
2 Tbsp. flour
2 Tbsp. diced onion
1/2 tsp. salt
3 cups chicken broth
1-2 oz. can mushrooms
1 Tbsp. diced pimento
1-1# can peas, drained
1 tsp. Worcestershire sauce
1 egg yolk, slightly beaten
3 Tbsp. light cream
1/4 tsp. butter flavoring
Cooked spaghetti
Parmesan cheese

Cont.

Cont.
Stew chicken until tender. Remove meat from bones. Melt fat in top of double boiler. Stir in flour and blend until smooth. Add onion, salt and chicken broth. Continue cooking, stirring frequently, until mixture begins to thicken. Stir in mushrooms, pimento, peas and Worcestershire sauce. Blend egg yolk with cream and butter flavoring. Stir a little of the hot mixture into the egg yolk mixture to keep yolk from curdling. Add to sauce, stirring. Add cut up chicken. When hot through and sauce is gravy consistency, spoon over cooked spaghetti. Top with parmesan cheese. Keep in low oven til time to serve. Can be made with turkey as well as chicken.

Mary Anna Nilson

## Elegant Ham Balls

2 lbs. ground smoked ham
1 lb. ground lean pork
2 c. cracker crumbs
1 c. milk
2 eggs

Mix together and shape into balls about 2" in diameter. Arrange in a baking dish in a single layer. BAke 350 degrees for 45 min. and turn. Pour topping over balls and bake 45 min. longer, basting frequently. This makes about 35 balls.

### Topping

1/2 c. vinegar
1 tsp. prepared mustard

Cont.

Cont.
1/2 c. water 1 cup brown sugar
2 tsp. horseradish (prepared)

Heat to boiling and pour over ham balls. Great to have on hand for unexpected company, as they freeze well.

Mary Anna Nilson

## Elegant Pork Chops

6 or 8 pork chops
1/4 cup shortening
1 med. onion, cut in rings
1 green pepper, cut in rings
1-13½ oz. can chunk pineapple, drained
1/4 c. brown sugar
1/2 c. pineapple juice
1/2 tsp. pineapple flavoring (optional)
1 Tbsp. vinegar
1/4 c. catsup
1/4 tsp. oregano

Brown chops in shortening. Remove and in the drippings brown lightly the onion, green pepper and pineapple chunks. Remove. Return chops to skillet, cover with onion, green pepper, and pineapple. Mix brown sugar, pineapple juice, flavoring, vinegar, catsup and oregano. Pour over all, cover and simmer for 1 1/2 hours. Delicious.

Mary Anna Nilson

## Microwave Swiss Steak

2 Tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. dry mustard
1 1/2 to 2 lb. tenderized round steak
1 medium onion, sliced (optional)
1/4 cup packed brown sugar
1/2 cup catsup

Combine flour, salt, pepper and mustard. Coat meat pieces in seasoned flour. Arrange seasoned meat in 12 x 7 glass baking dish. Cover with plastic wrap.

Microwave on high for about 5 minutes or until no longer pink. Turn meat over. Place onion rings on top. Combine catsup and brown sugar in bowl and pour over meat. Cover with plastic wrap.

Microwave on simmer for 20 minutes. Rearrange meat; recover, and continue cooking on simmer for 20-25 minutes or until fork tender.

Let stand, covered 5 minutes before serving. About 4 servings.

Cinda Becker

## Salisbury Steak with Mushroom Sauce

1/4 c. onion, chopped
2 Tbsp. butter or oleo
1/2 lb. bulk sausage
1/4 c. celery, chopped
2 lb. ground beef
1/4 c. cracker crumbs

Cont.

Cont.
1 Tbsp. parsley, chopped
1/4 c. green pepper, optional
3 eggs, beaten

Brown onion and celery in butter or margarine until golden. Combine meat with other ingredients and then spoon celery and onion into mixture. Mold into thick patties. Place in well greased baking dish. Bake at 350 degrees for 1 hour.

## Mushroom Sauce

2 Tbsp. flour
2 Tbsp. drippings
2 cups beef stock or bouillon
1-4 oz. can mushrooms, drained
1/4 tsp. Kitchen Bouquet
Salt and pepper to taste

Combine flour and drippings. Cook and stir 5 minutes. Add stock or bouillon and mushroom juice and continue cooking and stirring til the sauce thickens. Stir in mushrooms and Kitchen Bouquet. Be careful not to add too much salt if bouillon is used as it is already salted. Add seasoning if needed. Serve sauce hot over steaks. This is an exceptional recipe for Salisbury steak.

Mary Anna Nilson

## Steak Roll-up's

1 round steak, tenderized
1 pkg. stuffing mix prepared or favorite dressing with 6-8 slices bread
Flour
Oil
1 can cream of mushroom soup
1-4 oz. can sliced mushrooms, drained
1 cup water



Cont.

Cont.
May leave steak whole or cut into 4 pieces. Divide dressing in center of pieces or down center of steak. Roll up securing with toothpicks or small skewers. Roll in flour and brown in hot oil. Place in casserole and cover with soup, water and mushrooms mixed together. Season to taste. Bake covered at 325 degrees for 1 1/2 hours or until tender.

Note: Ginny's favorite - almost a full meal in itself.

Marge Wann

## Taco Balls

4 c. flour
2 tsp. salt
6 Tbsp. shortening
1 1/2 c. warm water

Mix like pie crust. Roll in small walnut size balls. Rest balls for 15 minutes. Roll out like pie crust. Fry in dry skillet.

Janice Ade

# Unusual Rolled Roast

1 lb. each; top round beef steak, veal steak and boned pork steak (if veal is not available use 2 lb. beef steak's and 1 lb. pork steak)
Salt and pepper
3 Tbsp. chopped parsley
1 cup consomme
1/2 cup sliced celery
1 med-sized sliced onion
4 whole cloves

Season meat with salt and pepper and sprinkle 2 Tbsp. parsley between the layers as you stack them. (Be sure to trim off fat so the layers will be fairly uniform. Start with beef, then the middle layer of pork and place third layer of beef on top.) Roll up meat and tie with string. Brown roll in hot fat in heavy skillet. Then add consomme, the remaining Tbsp. of parsley, celery, onion and cloves. Cover and bake in 325 degree oven for at least 2 1/2 hours. Remove meat, thicken sauce to make gravy.

This is something that can "hold" in the oven and is a welcome change from the usual beef steak or pork steak.

Mary Anna Nilson

# Pies

## Buttermilk Pie

635-9538

2 cups sugar
1/2 stick butter or oleo
5 eggs
1 cup buttermilk
1 Tbsp. lemon juice
1 tsp. vanilla
2 Tbsp. flour

Blend butter and sugar then add remaining ingredients and blend well. Pour into 9 inch unbaked pie shell. Bake at 325 degrees for 1 hour.

Marge Wann

## Chocolate Pie or Pudding

1 1/4 c. sugar
1/4 tsp. salt
1/3 c. cocoa
1/3 c. cornstarch

Work together good then add 1 cup milk. Heat a little then add 2 1/2 cups more milk.

Cook over medium heat until thick. Take off heat and add 2 tsp. vanilla and 1 Tbsp. butter. Put in 9 inch baked shell.

Pudding is the same except 3 cups of milk instead of 2 1/2.

Judy Hall

## Chocolate Chip Pie

1 cup chocolate chips
1/2 c. butter or oleo, melted
1/2 c. flour
2 eggs
1 c. sugar
1 c. chopped pecans

Combine all ingredients and pour into unbaked 9 inch pie shell. Bake for 45 minutes at 350 degrees.

Marge Wann

## Chocolate Peanut Butter Pie

1/2 c. hershey syrup
1/2 c. peanut butter
1/2 c. milk
1-9 oz. container of frozen whipped topping
1 graham cracker crust

Measure peanut butter into a large bowl. Add chocolate syrup and stir until mixed. Add milk and stir until smooth. Fold in the slightly thawed whipped topping and place in cracker crust. Freeze at least 4 hours or overnight.

Cinda Becker

## Fresh Apricot Pie

1 c. sugar
1/4 tsp. nutmeg
1 Tbsp. lemon juice
3 Tbsp. tapioca
3 c. apricots halves
1 Tbsp. butter

Combine sugar, flour and nutmeg. Fill pie

Cont.

Cont.
crust with apricots and sugar mixture. Sprinkle lemon juice over and dot with butter. Adjust top crust, flute edge and make slits in top. Bake in hot oven 425 degrees for 25 - 30 minutes.

Pearl Hubele

## Fresh Strawberry Pie

1 1/2 cups sugar
1/4 cup cornstarch
1 1/2 cups water
Pinch salt
Red Food Coloring (optional)
1 small pkg. strawberry jello
Fresh unsweetened strawberries
(1-1½ pints)
1 Baked Pie Shell
Whipped cream or "Cool Whip"

Combine sugar, cornstarch, water and salt. Cook till clear. Remove from heat. Add gelatin and food coloring (color as desired). Stir well. Let cool. May either put whole strawberries in pie shell and pour glaze over OR slice berries into glaze. Stir to coat and spoon into shell. Chill. Top with whipped topping before serving.

Marge Wann

## Pineapple-Coconut Pie

Beat Together: 1 cup sugar
2 Tbsp. flour
2 eggs
Pinch of salt

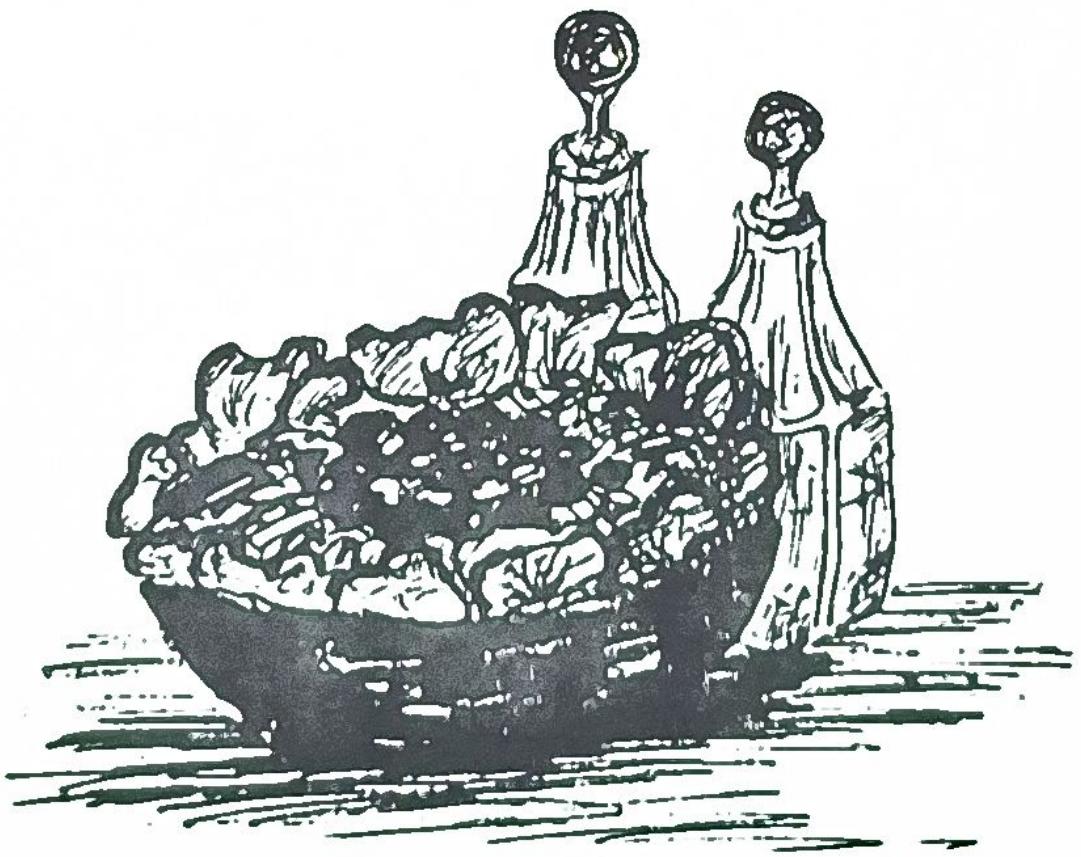
Cont.

Cont.
Add to above: 1/2 stick oleo, melted
2 small cans crushed pineapple
1/2 can flaked coconut

Bake in unbaked pie shell for 30 - 40 min.
at 400 degrees.

Lucille Base

# Salads



## Cottage Cheese Salad

1 small carton cottage cheese, small curd
1-3 oz. pkg. orange gelatin
1 small can crushed pineapple, drained
1 can mandarin oranges, drained
1 small pkg. whipped topping

Sprinkle dry gelatin over cottage cheese. Stir to dissolve. Add well drained fruits and whipped topping which has been prepared according to directions. Spoon into pretty bowl and refrigerate until time to serve. The salad does become firm but not hard enough to turn out as a molded salad. It may be varied with different flavored gelatins and any fruits desired.

Judy Nilson

## Cranberry-Lime Holiday Mold

2 cups cranberries
1-3 oz. pkg. strawberry gelatin
1/4 tsp. salt
1-3 oz. pkg. lime gelatin
1/2 pt. sour cream
2 limes

Cook cranberries in 1 cup water for 10 min. Strain (makes 1½ cups juice and pulp). Add strawberry-flavored gelatin and salt. Stir until gelatin is dissolved. Chill until syrupy, mix in 1/2 c. sour cream, and pour into a 1-quart mold. Chill until firm. Dissolve lime-flavored gelatin in 1¼ cups hot water. Add grated rind of lime and

Cont.

Cont.
juice of 1/2 lime. Cool. Mix in 1/2 cup sour cream, pour over firm cranberry layer, chill until firm.

To serve: unmold and garnish with lime slices and Holly. Makes 6 to 8 servings.

Judy Nilson

## Raw Cranberry Salad

1 qt. cranberries
4 apples
Juice of 2 oranges
1 c. crushed pineapple
2 boxes cherry flavored gelatin
2 cups sugar
2 scant c. boiling water

Grind cranberries and unpeeled apples. Place in large bowl. Add orange juice, pineapple and sugar. Let set until sugar dissolves. Add gelatin mixture after it has cooled, to fruit, can be molded or left in bowl.

Grace Ann Burkle

## Unusual Cranberry Salad

2-3 oz. pkg. cherry jello
2 c. hot water
1 c. juices and water (Drain fruit and add water to make 1 cup)
1/2 tsp. strawberry flavoring
1/2 tsp. pineapple flavoring
1-10 oz. pkg. frozen strawberries
1-13½ oz. can crushed pineapple

Cont.

Cont.
1-1# can whole cranberry sauce
12 large marshmallows

Dissolve jello in hot water. Drain the thawed frozen strawberries and pineapple and add water to make 1 cup liquid and add to gelatin. Add flavorings. Chill til gelatin starts to congeal. Then add the berries, crushed pineapple and cranberry sauce and diced marshmallows. Return to refrigerator until congealed. Serve on lettuce with a little mayonnaise.

Mary Anna Nilson

## Frosted Raspberry Salad

2-3 oz. pkg. raspberry gelatin
2 3/4 c. hot water
2 Tbsp. lemon juice
1 1/2 cups applesauce
2-10 oz. frozen red raspberries
1/2 tsp. raspberry flavoring
1 cup sour cream
16 large marshmallows, cut

Dissolve gelatin in hot water. Add lemon juice, applesauce, frozen raspberries (juice and all) and raspberry flavoring. Stir until raspberries are thawed and ingredients well combined. Chill in 9 x 13 pan. Meanwhile, combine sour cream and diced marshmallows. Let stand at room temp. til marshmallows are softened. Beat together and store in refrigerator until of spreading consistency. Frost over top of raspberry salad.

Mary Anna Nilson

## Orange Sherbert Salad

1 small pkg. orange gelatin
1 cup boiling water
1 cup mandarin oranges, drained
1 pint orange sherbert
2 bananas, sliced

Dissolve gelatin in boiling water, add sherbert and stir to blend. When mixture begins to thicken and set, stir into it the drained mandarin oranges and the sliced bananas, chill until firm. Serves 6. Use as a salad or dessert.

Betty Ade

## Party Salad

1 pkg. lemon jello
1 cup hot water
1 pkg. 8 oz. Phil. cream cheese
1 cup finely grated carrots
1 cup finely chopped celery
1 cup crushed pineapple (with juice)
2 cups cool whip

Add cool whip after jello has begun to set. Makes a good mold.

Augusta Nilson

## Red Applesauce Salad

1/3 c. cinnamon bits dissolved in
2 cups boiling water
2 pkg. strawberry or cherry jello

Stir in 1 1/2 c. applesauce. Let harden overnight.

Lena Jones

## Strawberry-Sour Cream Salad

Mix together: 1 pkg. unflavored gelatin
1-3 oz. pkg. strawberry jello

Dissolve in: 3/4 c. boiling water

Add: 1 large banana, blended or mashed
1-16 oz. whole cranberry sauce
1-10 oz. pkg. frozen strawberries
1/4 c. chopped nuts

Mix well and pour half of mixture into 12 x 8 pyrex rectangular dish. Let set up in refrigerator.

Mix together: 1 c. sour cream
1/4 c. powdered sugar

Add sour cream layer and then top with remaining strawberry mixture. Set well before serving.

Patsy Redden

## Pretzel Salad

1 1/2 c. pretzels-broken in pieces
1-12 oz. carton whipped topping
1-20 oz. can sweetened crushed pineapple
1-8 oz. pkg. (softened) cream cheese
3/4 c. chopped pecans

Mix together whipped topping and cream cheese. Then add rest of the ingredients. Will be soft. Best if made day before. Put into serving bowl and chill until ready to serve.

Ella Holt

## Deluxe Tuna Salad

1 pkg. lemon gelatin
1/4 tsp. salt
1 Tbsp. lemon juice
1 c. boiling water
1/2 cup cold water
1/2 c. mayonnaise
1 can tuna drained
1/4 c. celery
1/2 cup cooked peas
1/2 cup chopped apples.

Dissolve gelatin and salt in boiling water. Blend in cold water, lemon juice and mayonnaise. Beat to blend well and chill until thick. Fold in flaked, drained tuna, celery, peas and apples and place in a mold and chill. Serve on a crisp lettuce leaf.

Pearl Hubele

## Hot Chicken Salad

2 cups cooked chicken
2 cups celery, sliced
1 cup mayonnaise
1 cup sliced almonds
2 Tbsp. real lemon juice (Real Lemon)
2 tsp. finely chopped onion
1 cup shredded cheddar cheese
1 cup crushed potato chips

Preheat oven to 350 degrees. Mix all ingredients except cheese and potato chips. Spoon into 1½ qt. baking dish. Top with cheese and potato chips. Bake 35-40 minutes.

Betty Ade

## Hot Taco Salad

3 lbs. hamburger
1 cup celery, diced
1 green pepper, diced
1 onion, diced
1 clove garlic, diced
1-10 oz. can Ro-tel tomatoes and green chilies, diced
1 lb. or more Velveeta cheese (I add a little cheddar)

Saute celery, pepper, onion and garlic in a little oil. Add hamburger and brown. Drain well. Add the Ro-tel tomatoes. Simmer, then bring to a boil before serving. Add cheese and stir til melted.

Layer on your plate: Taco chips
Lettuce
Tomatoes, diced
Meat mixture

Sharon Mullins

## Taco Salad

Brown: 2 lbs. hamburger
Add: 1 pkg. taco seasoning mix and simmer. Cool.

2 heads lettuce
1 cucumber
6 radishes
1 can kidney beans
1 onion
3 tomatoes
1/2 lb. grated cheddar cheese
1 pkg. Doritos crumbled
Add miracle whip dressing.

You can add ingredients or take them out as you wish.

Margaret Rensberger

## Jayne's Mostaccioli Salad

1-6 oz. Mostaccioli pasta
Salad oil
1 1/2 cups vinegar
1 tsp. salt
1 cucumber, chopped
2 tsp. prepared mustard
1 Tbsp. parsley flakes
1 small can pimento, chopped
1 chopped onion
1 tsp. garlic salt
1 1/2 c. sugar
1 tsp. pepper

Cook pasta, drain, rinse and coat with oil. Drain off excess oil. Combine remaining ingredients and mix with pasta. Let marinate in refrigerator two to three days. Will keep for 2 weeks in refrigerator.

Note: I usually don't eat cucumbers but this salad is an exception.

Marge Wann

## Layered Lettuce Salad

1 head lettuce
1 cup celery, diced
4 eggs, hard boiled and sliced
1-10 oz. package frozen peas, uncooked
1/2 cup green pepper, diced
1 sweet, medium onion, diced
8 slices bacon, fried and crumbled
2 cups mayonnaise
2 Tbsp. sugar
4 ounces cheddar cheese, grated

Tear the cleaned, crispy lettuce into small bite size pieces and place in large salad bowl. Layer rest of the ingredients in the order given Add the sugar to the mayonnaise and spread over the top as you would frosting. Top with the grated cheese, cover tight and refrigerate for 8 to 12 hrs.

Augusta Nilson
Bethel Bowers

## Layered Potato Salad

Boil 6 or 8 large potatoes, cool and slice
6 or 8 hard-cooked eggs, cool and slice
1/2 to 1 large red sweet onion, sliced thin
Mayonnaise (miracle whip)
1 large carton creamy cottage cheese

Put together in layers.
First layer: Potatoes
Second layer: Sliced onion rings
Third layer: Slcied eggs (2 each layer)

Pack in tight. Sprinkle with seasoned salt, lemon pepper and 3 Tbsp. oil. Cover with mayonnaise. Layer in cottage cheese. Sprinkle on dried parsley. Repeat and raise two more layers. Refrigerate 24 hours. Will keep one week. When you finish each layer, pack it, push out air. Be sure to spread mayonnaise to side of bowl to seal layers.

Alberta Hubele

## Broccoli Salad

1 head broccoli
1 head cauliflower
1 bunch green onions
1 c. mayonnaise
1 pkg. Hidden Valley dressing mix

Bread broccoli and cauliflower into small pieces. Chop onion fine. Mix mayonnaise and Hidden Valley. Mix with vegetables.

Carolyn Thiel

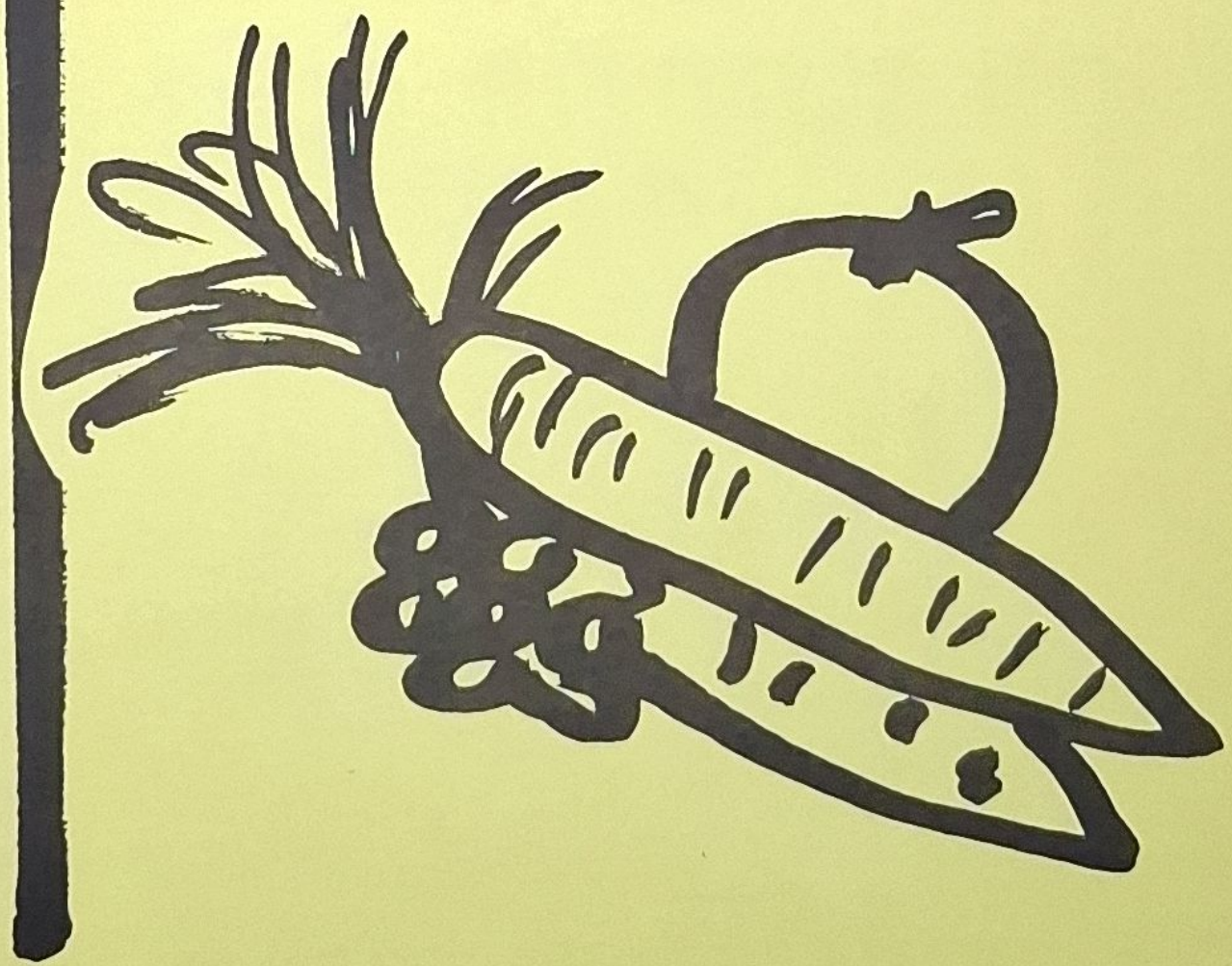
# Pea Salad

1 can peas, drained
1/2 c. cheese, diced
2 hard cooked eggs
1/2 cup pickle relish
1 Tbsp. sugar
1/2 cup mayonnaise or salad dressing

More or less can be used to suit your taste. This same recipe can be used for macaroni salad by leaving out the peas and using macaroni in their place.

Alberta Hubele

# Vegetables



## Broccoli Bake

1 pkg. broccoli (cooked)
1 1/2 c. cooked rice
1/2 c. chopped celery
1/2 c. chopped onion
4 Tbsp. butter
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup grated cheese

Mix. Season to taste. Bake 350 degrees for 30 minutes.

Judy Nilson

## California Potatoes

8 med. size potatoes, boiled with skins on
2 cups cheddar cheese, grated
1 can cream of mushroom soup
1/2 c. chopped green onions
1/4 c. melted butter

Peel potatoes and dice. Add other ingredients Place in buttered 9 x 13 glass baking dish. Dot mixture with butter. Top with 2 cups crushed corn flakes. Bake 350 degrees for 45 minutes.

Betty Ade

## Cauliflower with Mushrooms

1 lg. cauliflower head
1/2 c. butter or margarine

Cont.

Cont.
1/2 tsp. butter flavoring (optional)
1-4 oz. can mushrooms —stems, pieces or sliced
1 med. sized onion, chopped
3 Tbsp. flour
1 1/2 cups milk
Salt, pepper, paprika
Bread crumbs
Butter or margarine

Break the cauliflower into florets, cook, drain and arrange in a casserole. Melt 1/2 cup margarine in skillet, add butter flavoring and then the well drained mushrooms and onions. Cook until onions are limp. Scatter over cauliflower. Make a white sauce with flour, margarine left from cooking mushrooms, onions, milk and seasonings. Pour over cauliflower and sprinkle generously with buttered bread crumbs. Bake 30 minutes in 350 degree oven.

Mary Anna Nilson

## Corn Bake

1 small onion, chopped
1 small green pepper, chopped
2 Tbsp. green chiles, chopped (optional)
1 stick oleo
1-17 oz. can creamed corn
1-17 oz. can whole kernel corn, undrained
1 box Jiffy Corn Muffin mix
3 beaten eggs
1/2 pt. sour cream
1 cup grated cheddar cheese

Saute onion, green pepper and chiles in oleo.

Cont.

Cont.
Combine both corns, muffin mix and eggs. Add to onion mixture and mix well. Pour into large greased casserole or 9 x 13 pan. Mix sour cream and cheddar cheese and layer over top of casserole. Bake at 350 degrees for 45 - 60 minutes depending on depth of mixture.

Note: Got this from Grass and Grain. Exceptional flavor and reheats well in the microwave.

Marge Wann

## Four Bean Bake

8 slices bacon
2-1# cans white lima beans
1-1# can green lima beans
1-1# can pork and beans
1-1# can red kidney beans
1 cup brown sugar
1/2 c. vinegar
1 tsp. dry mustard
1 tsp. butter flavoring
1/2 tsp. burnt sugar flavoring
1 tsp. garlic salt (optional)
2 onions, diced

Fry bacon til almost done. Drain thoroughly. Drain off all but 2 Tbsp. fat. Remove bacon pieces to casserole. Brown onion lightly in bacon fat. Add to casserole along with rest of ingredients. Stir lightly to mix well. Bake at 350 degrees for 1 hour. Serves 8-10 persons.

Mary Anna Nilson

## Hot Cabbage Slaw

2 Tbsp. butter or margarine
1/2 cup chopped onion
1 tsp. caraway seed
1/3 cup water
1/4 cup white wine vinegar
3/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. pepper sauce (Tabasco)
8 c. (1/2 med. head) shredded cabbage

In large skillet melt butter; add onion and caraway, cook t minutes or until onions are tender. Stir in water, vinegar, salt, pepper and pepper sauce. Add cabbage and mix well. Cover and simmer 15 minutes or until cabbage is crisp tender.

Marge Wann

## Marinated Vegetables

1/4 c. Real Lemon or Lemon Juice
1/4 c. vegetable oil
1 Tbsp. sugar or 3 pkg. Equal
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. oregano or thyme
4 cups assorted vegetables (Raw)

Cauliflower flowerets, sliced carrots, red onion, mushrooms, cherry tomatoes, broccoli flowerets, zucchini, cucumbers, brussel sprouts

Mix first 6 ingredients well in bowl or jar. Place vegetables in covered container. Pour dressing over vegetables. Chill 6 hours or overnight, stirring occasionally to coat.

Marge Wann

## Peas and Cauliflower Casserole

2 pkg. frozen peas
2 pkg. frozen cauliflower
Thin cheese sauce
3 slices browned bread crumbs (browned in butter)

1. Cook and drain vegetables
2. Place in dish
3. Add cheese sauce
4. Top with crumbs
5. Bake 350 degrees for 20 min.

Judy Nilson

## Pickled Beets

Cook beets until tender and the skins slip off. Slice or leave whole. Make a syrup of 2 cups water. (I use some of the water the beets were cooked in for a deeper color)
2 cups vinegar and 3 1/3 cups sugar

Bring syrup to boil and pour over the beets. Bring the beets and syrup to a boil again and seal. This should be enough syrup for 2 qts. of beets.

Ethel Van Meter

## Potato Bake

2 lbs. frozen hash browns or grated pot.
1/4 c. melted butter
1 tsp. salt

Cont.

Cont.
1/2 tsp. pepper
2 Tbsp. diced onion
1 can mushroom soup
1 pt. sour cream
2 cups grated American cheese

Mix above ingredients together in a large bowl, and place in a 9 x 13 buttered casserole dish. Mix 1/4 cup butter and 2 cups crushed cornflakes. Sprinkle on top of potato mixture and bake at 350 degrees for 45 minutes to 1 hr.

Mary Anna Nilson

## Potato Casserole

1-32 oz. pkg. frozen hash brown potatoes
1-8 oz. carton sour cream and chives
1 can cream of mushroom soup
1 cup shredded yellow cheese

Mix together and put into a greased 9 x 13 pan. Bake covered at 350 degrees for 1 1/2 hours or til done.

Ella Holt

## Rice Pilaf

1/2 stick butter or margarine
1 med. onion, chopped
1 cup uncooked rice
1-2 oz. can mushrooms with liquid
1/2 c. slivered almonds
1-10½ oz. can beef consomme
1 consomme can of water
Salt and pepper

Cont.

Cont.
Melt butter or margarine in skillet and brown onion lightly. Add the rice and stir til butter or margarine begins to brown making sure it doesn't burn. Add mushrooms, almonds and the liquids. Season with a little salt and pepper and stir well. Pour in a flat pan, 8 x 10 inches and bake at 375 degrees for 45 minutes. The rice absorbs all of the liquid, and the combination of flavors is delicious.

Mary Anna Nilson

## Scalloped or Creamed Onions

Small white onions

Peel outside skin off onions and boil in lightly salted water until just tender. Make cheese sauce. Melt 2 Tbsp. butter in pan. Add 2 Tbsp. flour and blend together. Add 1 cup milk and stir until smooth. Add 1 cup grated American cheese or 1/2 to 3/4 cups cheese whiz. Salt and pepper. Drain onions well and place in low casserole. Cover with cheese sauce. Sprinkle with buttered bread crumbs. Bake at 350 degrees for 1 hour.

Carolyn Thiel

## Sweet-Sour Brussel Sprouts

Chop 3 slices of bacon and brown, drain and reserve 1 Tbsp. fat
1 lb. fresh brussel sprouts or 3-10 oz. pkg. frozen brussel sprouts
1/4 cup brown sugar
1/4 cup white vinegar
1 tsp. cornstarch
1 tsp. grated onion
Dash of dry mustard

Clean fresh brussel sprouts and boil until just barely tender, or cook frozen sprouts according to directions on the package. Blend 1 Tbsp. reserved bacon drippings with brown sugar, vinegar, cornstarch, grated onion and dry mustard. Stir constantly until it thickens and pour over cooked sprouts that have been thoroughly drained. Serve at once.

Mary Anna Nilson

## Zucchini Casserole

2 lbs. or 6 cups cubed zucchini
1/4 cup chopped onion
1 can cream of chicken soup
1 cup sour cream
1 cup shredded carrots - Add to sour cream mixture.
1-8 oz. chicken flavored stove top stuffing
Mix according to directions.
1/2 cup oleo - Add to stuffing.

Spread 1/2 stuffing in bottom of 12x7x2 pan. Spoon on vegetables, rest of stuffing on top. Bake at 350 degrees for 25-30 minutes.

Grace Ann Burkle

# Soups and Sandwiches

## Easy Broccoli Soup

1/4 cup chopped onion
3 Tbsp. butter, melted
3 Tbsp. all-purpose flour
3 cups chicken broth
1 small bay leaf
1/2 cup milk
1/2 tsp. pepper
1 cup finely chopped broccoli,
fresh or frozen

Saute onion in butter until tender. Add flour stirring well. Gradually stir in broth, broccoli and bay leaf. Cook over medium heat until broccoli is tender, stirring frequently. Reduce heat, stir in milk and pepper. Serve soup immediately. Serves 4

Grace Ann Burkle

## Split Pea Soup

1 ham bone or smoked ham hock
1 pound split peas
1 cup diced carrots
1/2 tsp. salt
1 medium onion, chopped
1/2 cup sliced celery
1/4 tsp. pepper
6-8 cups water

Place all ingredients in slow cooker. Cover, turn on low and cook 10-12 hours or until peas are softened.

Betty Ade

## Just Like Wendy's Chili

Step One: 12 pounds of hamburger - boil at least 10 minutes and drain well.

Step Two: 5-46 Oz. cans tomato juice
1-#10 can crushed tomatoes
5 pkg. chili seasoning
Mix Step Two ingredients well.

Step Three: 2-#10 cans of chili beans.
Drain and rinse until the water is clear.
Add beans to Step 2 mixture and mix well.
Then add hamburger and simmer 4 hours.
Makes 63-8 oz. servings.

Sharon Mullins

## Ham'n Cheese Stacks

1-4 oz. pkg. Danish ham
2-3 oz. pkg. cream cheese
1 cup cooked rice
6 Tbsp. stuffed green olives
3 Tbsp. minced green onions
2 Tbsp. horseradish
1 Tbsp. pickle relish
1 tsp. Worchestershire sauce
Salt and Pepper to taste
1 Tbsp. mayonnaise

It doesn't have to be Danish ham. What you want is the 4 oz. pkg. which contains 4 thin slices of ham in a 3x6 inch rectangle.

Soften cream cheese to room temperature and beat in rice and finely chopped stuffed olives and green onions. Be sure and use some of the green tops for color. Add rest of seasonings and beat well.

Put a slice of ham on a plate. Spread evenly with 1/3rd of the cheese mixture. Put another slice of ham on top and repeat ending with the 4th slice of ham as a lid. Press gently with hands. You will have a stack a little more than an inch high. Chill thoroughly in refrigerator. This can be done the day ahead and the whole plate slipped into a plastic bag.

Just before serving, cut into 1" squares. Use a very sharp knife and saw gently, rather than pushing down. Put a cocktail toothpick down through the center of each square and transfer to a serving platter. Decorate with sprigs of parsley. Makes 24 squares.



Mary Anna Nilson

## Hot Cheddar-Ham Sandwiches

1 lb. ham, cubed (small)
1/2 lb. Cheddar Cheese, cubed
2 hard boiled eggs, diced
1 small bottle green olives, drained and sliced
1 small onion, chopped finely

Make dressing: 1/2 bottle of Chili Sauce (small)
2 large Tbsp. Miracle Whip

Mix together and add above ingredients. Mix well. Fill buns* and wrap individually in foil. Heat in 350 degree oven until cheese melts. Can be easily frozen then heated 10 minutes.

*I use dinner rolls that are sweet like Hawaiian bread.

Sharon Mullins

## Pizza for a Crowd

(Yield: 4 or 5 large pizzas or about 50 pc.)

6 pkg. active dry yeast
3 cups warm water
1/3 cup shortening
3/4 cup nonfat dry milk
1 Tbsp. salt
2 1/2 lb. unsifted flour (about 9¼ cups)
Melted butter

Sprinkle yeast over warm water in a large mixing bowl; stir until dissolved. Add 1/3 cup shortening, dry milk, salt, and half of the flour; beat until smooth. Stir in remaining flour until dough can be handled easily.

Cont.

Cont.
Knead on lightly floured board until smooth and satiny - 5 to 10 minutes. Place in a buttered bowl; brush with melted butter. Cover and refrigerate up to 2 days.

## Quick Spaghetti Sauce

2 cloves garlic, minced
1 cup chopped onions
2 Tbsp. salad oil
2 cans (10½ oz.) condensed tomato soup
2 cans (12-oz.) tomato paste
1 quart water
1 Tbsp. instant coffee
1 tsp. sugar
1 tsp. basil
1 tsp. salt
Dash of Pepper

Brown garlic and onion lightly in oil in heavy pan. Then add remaining ingredients. Bring mixture to a boil; then simmer, uncovered 20 or 30 minutes, stirring occasionally. Set aside to cool somewhat.

Meat sauce may be prepared like spaghetti sauce. Brown 2 pounds ground beef, seasoned with a tsp. of salt, about half at a time in large skillet, after removing garlic and onions. Then combine all ingredients and cook as directed. These sauces may be prepared and **frozen** up to a month in advance; thaw overnight in refrigerator and reheat over low heat, stirring constantly.

Cont.

Cont.
Use the spaghetti sauce for pizza. Use either the spaghetti or meat sauce over spaghetti, rice, or other dishes. The instant coffee gives a rich, long-cooked look to the sauce.

To assemble pizzas: Divide dough into 4 to 5 portions - use about 12 ounces of dough for a 15 x 10 inch jelly roll pan or baking sheet, or 1 lb for a 17 x 14 inch baking sheet. (Any large, very shallow pan or baking sheet may be used.)

Knead each portion of dough briefly. Then roll on lightly floured foard into a thin rectangle or shape of pan being used, slightly larger than pan. Place on lightly buttered pan, stretching dough to cover pan evenly, and turn up edges.

Spread the quick spaghetti sauce over the dough. It makes about 8 cups and you will use 1 1/2 to 2 cups per pan.

Top with 2 to 2½ lbs. mozzarello cheese, thinly sliced or shredded, using about 1/2 lb. per pan. Sprinkle with 1/2 to 2/3 cup grated parmesan sheese, 2 to 3 Tbsp. per pan.

Add other toppings as desired. Sprinkle lightly with oregano and olive or salad oil. May be refrigerated up to an hour before baking or may be baked at once. Bake one at a time at 500 degrees for 15-20 minutes, or until cheese is bubbly and crust is browned. Using a kitchen shears or pizza cutter, cut each pizza into 10 to 12 pieces. Serve at once.

Cont.

Cont.
The pizza dough may be prepared with an electric mixer that has a dough paddle. Place all the dry ingredients in bowl and blend in shortening; then add yeast mixture and beat until smooth.

Mary Anna Nilson

## Supper Buns

1/3 cup chopped celery, optional
1 Tbsp. minced onion
1 Tbsp. lemon juice
Dash salt
1/4 c. grated cheese
3/4 c. chopped cooked meat, beef, ham, pork
1/4 cup salad dressing

Mix all ingredients well. May vary amounts depending on your tastes and amount of leftovers. Needs enough salad dressing to moisten.

Put in hot dog buns and wrap in foil. Bake 15 minutes at 350 degrees or 20 minutes if frozen.

Note: I freeze in wax paper wrap then pop in microwave for a couple of minutes. All thawed and heated thru.

Marge Wann

# Miscellaneous

## Caramel T. V. Snacks

1/2 c. margarine
1 c. brown sugar
1/4 c. white syrup
1/2 tsp. salt
1/4 tsp. baking soda
10 c. of corn, rice, and wheat chex cereal

Combine margarine, brown sugar, white syrup and salt. Bring to a boil. Boil for 5 minutes. Add soda and mix well. Pour over cereal stirring as you pour. Bake in shallow pan at 200 degrees for 1 hour. Stir every 15 minutes. Cool on cookie sheet and store in airtight container. Makes 10 cups.

Betty Ade

## Easy Baking Powder

You can make baking powder by combining 2 Tbsp. cream of tartar, 1 Tbsp. cornstarch and 1 Tbsp. baking soda. Sift ingredients and store in airtight container. Use the same as purchased baking powder.

Alberta Hubele

## Finger Jello

4 envelopes Knox gelatin
3 pkg. jello
4 cups boiling water

Judy Nilson

## Frozen Cantaloupe

3 1/4 cups sugar
4 cups cold water
Well ripened melon cubed

Prepare cold syrup by stirring sugar into water until dissolved. Chill. Choose firm, well ripened melon. Cut into cubes and pack in freezer container. Cover with syrup, allowing for expansion. Cover container and freeze. Serve just before completely thawed.

Pearl Hubele

## Italian Dressing

2/3 cup salad oil
1/3 cup Heinz Distilled white vinegar
1 Tbsp. granulated sugar
1 Tbsp. lemon juice
1 clove garlic, minced
1 tsp. salt
1/2 tsp. crushed oregano leaves
1/4 tsp. Worcestershire sauce

Combine ingredients in jar. Cover, shake vigorously until sugar and salt are dissolved. Chill. Shake again before serving over tossed salads. Makes about 1 cup.

Grace Ann Burkle

## Kick-a-poo-Joy Juice

1 lg. jello-flavor your choice
1 qt. apple juice
1 qt. water

Cont.

Cont.
Stir until dissolved. Heat to boil.
Add 1 small bottle ginger ale or 7 oz. Sprite.

Judy Nilson

## Microwave Caramel Corn

1 cup brown sugar
1 stick margarine (can be cut down)
1/4 cup white corn syrup
1/2 tsp. salt
1/2 tsp. baking soda
3-4 quarts of popped corn

Combine everything but soda and popcorn in a large microwave bowl. Bring to boil on high and cook on full power for 2 minutes. Remove from microwave and stir in soda. Have popcorn ready in a clean brown grocery bag and immediately pour the syrup over the corn. Clse bag and shake. Place in microwave and cook on high 1 1/2 minutes. Take out shake again and cook another 1 1/2 minutes. If the popcorn isn't evenly coated you can shake and cook another 1 1/2 minutes, but two times is usually sufficient. Pour caramel corn into bowl and cool before eating.

Add peanuts for Peanut Caramel Corn.

Cinda Becker

## Oven Caramel Popcorn

2 c. brown sugar
2 sticks of butter or margarine
1/2 cup corn syrup
1 tsp. salt
1 tsp. baking soda
1 tsp. butter flavor - optional
Popped corn - 6 quarts

Boil the sugar syrup, butter and salt for 5 minutes. Remove from heat and add soda and butter flavoring. Put the popped corn in a large pan. (I use a large roasting pan) Pour the syrup over and mix well. Bake at 200 degrees for 1 hour stirring several times during the baking period. Add peanuts if desired before baking.

Ethel Van Meter

## Quick Candied Dills

1 qt. sliced dill pickles, drained
2 cups sugar
2 tsp. salad oil
1 clove garlic or a little minced garlic

Drain the dill pickles well. Put in a mixing bowl and add sugar, oil and garlic. Stir occasionally. They will form their own juice. Very good and crisp.

Alice Ade

## Vegetable Dip

2-8 oz. cream cheese, softened
1 pkg. Hidden Valley Ranch Style Salad Dressing
4 Tbsp. Miracle Whip
2 Tbsp. lemon juice
1 large cucumber

Put all in blender and blend until smooth. Good with raw vegetables.

Delores Ade

## Play Dough

1 cup flour
1/2 cup salt
1 cup water
2 Tbsp. salad oil
2 tsp. cream of tartar
Food coloring

Combine all ingredients in saucepan and cook over medium heat until stiff. Remove, knead til smooth. Store in plastic container.

Margaret Rensberger

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